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# FISHERY MARKET NEWS

JUNE 1943



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WASHINGTON



# FISHERY MARKET NEWS

A REVIEW OF CONDITIONS AND TRENDS OF THE COMMERCIAL FISHERIES  
PREPARED IN THE DIVISION OF FISHERY INDUSTRIES



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## CONTENTS

Page

Cover: See page 62

THE COMMERCIAL IMPORTANCE OF SEAWEED GUMS IN THE UNITED STATES, BY VICTOR B. SCHEFFER .....	1
BRINE SALTED MULLET, BY C. F. LEE AND LEO YOUNG .....	5
Coordinated pilchard production plan announced by OCF .....	5
Area 2 halibut season only 66 days .....	10
Secretary asks fishermen to maintain production .....	11
Gulf fishery consultants named .....	12
New mailing address for Washington office .....	12
New leaflet on canning tuna published .....	52
Increasing the Production of Oysters and Other Shellfish in the United States .....	63
Index of Federal controls pertinent to the fishing industry .....	64
<b>FEDERAL ORDERS, PURCHASES, AND REGULATIONS</b>	
Uses of certain fish-oils controlled .....	9
New oil forms required by WFA .....	12
Over-all cork stocks at all-time peak .....	13
Important WFB order affects textiles, clothing, and leather .....	13
Rationing of rubber boots simplified .....	13
Food processing machinery controlled by Limitation Order 292 .....	14
Vessel and crew insurance revised .....	15
Point values for canned fish revised for June .....	16
Point values of canned fish raised for July .....	16
Point values made same at all levels .....	16
Blended fibres suggested to increase rope production .....	17
Products manufacturers must submit CFP-4-B application to secure controlled materials .....	17
Truck peddlers operations limited .....	17
Preferential ratings for fishing industry trucks in eastern gasoline shortage revised .....	18
Use of fish oils for protective coatings restricted .....	18
Fish oils reserved for Government purchase .....	18
Fish and marine animal oil production and delivery control under WFA .....	19
Offers to purchase natural vitamins A and D in fish liver oil withdrawn .....	19
Fats and oils added to WFA priority list .....	19
Vitamin A reports directed to WFB Chemicals Division .....	19
Burlap bags for fish meal .....	19
Agar control placed in WFB Chemicals Division .....	20
FDA purchases fishery products valued at \$1,441,663 in April .....	20
Fresh fish prices established for 48 items by CFA .....	26
Canned mackerel offers asked by FDA .....	45
Canned river herring purchase offers modified by FDA .....	47
Canned sea herring and Maine sardine specifications revised .....	49
Canned shrimp inspection regulations amended by Food & Drug Administration for new season ..	49
Canned shrimp offers requested by FDA .....	49
Oil for tuna canning short .....	51
Reservation of tuna pack lifted by WFA .....	51
Lowered tuna and salt codfish prices passed on to consumers .....	52
Canned ground pilchard to be purchased by FDA .....	53
Canned Alaska salmon offers requested by FDA .....	54
Salmon can labels offers requested by FDA .....	58
Canned salmon prices modified by FDA .....	58
Canned ground fish offers requested by FDA .....	59
Miscellaneous canned fish offers asked by FDA .....	60
Pack report regulations modified by FDA .....	61
Payments for canned fish expedited if FDA rules followed .....	61
Salted cod supplies allocated by Combined Food Board .....	61
Cans provided for sea herring and pilchards packed in brine .....	62
Overtime wage compensation not applicable to fish processing on Pacific Coast.....	62
<b>SECTIONAL MARKETING REVIEWS</b>	
Fisheries of Virginia .....	21
Fisheries of the South Atlantic States .....	21
Fisheries of Washington and Oregon .....	21

Contents continued on page 65

# FISHERY MARKET NEWS

June 1943

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## THE COMMERCIAL IMPORTANCE OF SEAWEED GUMS IN THE UNITED STATES<sup>1/</sup>

By Victor B. Scheffer\*

Colloidal substances, variously referred to as gums, mucilages, gels, geloses, or agars, with a total value of about \$3,000,000 are extracted annually in the United States from marine algae. Additional seaweed gums valued at more than \$1,000,000 were received annually from foreign sources up to the time of the war. The importance of these gums in our national economy is gaining wider appreciation as the pressure of war forces us to examine carefully the sources, as well as the present and potential uses, of certain drugs and chemicals. The seaweed gum known as agar, for example, is as essential in certain technical fields as are quinine, rotenone, and rubber in theirs.

While considerable attention was given to seaweeds during World War I, the primary goal at that time was the extraction of inorganic, rather than organic chemicals, from the sea. Millions of dollars were spent in the recovery of potash and iodine from the giant kelps of the Pacific Coast. Later, development of inland brine deposits made the recovery of these salts from seaweeds unprofitable.

Seaweed gums are important because of their ability, in small concentrations, to form mucilaginous sols or firm gels. They are used as stabilizers, flocculants and semi-elastic media where relatively inert, non-toxic, hydrophilic substances are required. Attempts to replace them with polymers produced in the laboratory have not been successful to date.

The seaweed industries of North America are geographically restricted by the natural distribution of certain species of algae. On the New England coast, there are two industries dependent upon the brown and the red seaweeds, respectively. On the coast of southern California and adjacent Mexico there are likewise two industries dependent upon the brown and red seaweeds. For various reasons, the seaweeds of the Atlantic Coast south of Rhode Island and of the Pacific Coast north of California have not been exploited. There is a quickening of interest, however, in the commercial possibility of hitherto-unworked species of seaweeds (for example, *Gracilaria*), and it is believed that by the end of the war entirely new industries will have arisen on both coasts.

The Seaweed Gums--The seaweed gums of commerce are algin, agar and carrageenin. These names appear to be the best available but it should be mentioned that the terminology of seaweed gums is almost as confusing as that of the vitamins. The confusion is due mainly to a lack of knowledge of the chemical structure of the gums and of the extent of their distribution or occurrence among the hundreds of species of marine algae. Practically, the trade names of the seaweed gums are used in a semi-generic sense (compare "starch") and it is difficult to find two persons who will agree on a precise definition. For most purposes the matter is unimportant, and it will doubtless be settled in the course of time when the family relationships of the carbohydrates have been more fully explored.

The three gums are polysaccharides and may exist either as viscous solutions or gels. It is believed that linkage with a metallic ion is necessary in each case to convert the sol to a gel. (It has been found, for example, that refined, dialyzed agar will not form a gel.)

1. Algin -- "Chemically the term algin is broadly used to designate the water-soluble salts of alginic acid, and more specifically sodium alginate. Alginic acid is a colloidal polyuronic acid which appears to be composed wholly of D-mannuronic anhydride residues linked glycosidically either in the 1:4 (pyranose ring structure) or 1:5 (furanose ring structure) positions, and . . . it is probable that the ring structure is pyranose. Hence, the mannuronic

<sup>1/</sup> Read at a meeting of the Oceanographic Society of the Pacific, Corvallis, Oregon, June 16, 1943.

\* Associate Technologist, Division of Fishery Industries.

acid units are linked in such a way that the carboxyl group on each unit is free to react while the aldehyde group is shielded by linkage" (A. B. Steiner in The Encyclopedia Americana, 1941, p. 397).

Algin probably occurs in all of the brown algae (Phaeophyceae) and is commercially extracted from Laminaria digitata and L. saccharina growing on the Atlantic Coast, and from Macrocystis pyrifera on the Pacific Coast. Small amounts of L. digitata were also imported from England before the war. L. digitata (horsetail kelp) and M. pyrifera (giant kelp) are perennials, while L. saccharina (broadleaf kelp) is annual.

On the Atlantic Coast the kelp is harvested with a grapple hauled at a depth of 12-15 feet from a power boat, and to a lesser extent by hand dragging or sickling from a dory. The season extends from June to December. On the Pacific Coast the kelp is mowed by giant harvesters cutting 3-4 feet below the surface and carrying as much as 300 tons in a single load. Harvesting is carried out in calm weather throughout the year. By selective cutting of the beds--in other words, rotation--a sustained yield is assured.

When the fresh kelp is cooked with soda ash, the alginic acid of the living cell is released as soluble sodium alginate. This is filtered from the cellulose residue and returned to an insoluble state by precipitation with acid or alcohol. The behavior of algin under the influence of various metallic and organic ions is quite complicated, but generally speaking its commercial value is based on its ability to form either a viscous solution or a tough, insoluble curd. The alkali metal alginates are soluble, the heavy metal alginates are insoluble.

The outstanding use of algin is as a stabilizer in the manufacture of ice cream, a function that would seem at first thought to be of little importance in times of war. As a matter of fact, however, enormous quantities of ice cream are consumed by the armed forces, both at home and abroad. About 2½ pounds of algin are required to stabilize 300 gallons of ice cream. Algin also contributes to the war effort by serving as a creaming agent in the treatment of latex, finishing leather, waterproofing concrete, fireproofing wood and camouflage materials, treating boiler water, and in can-sealing compounds and water-base paints. Algin is used in the manufacture of dental impression materials and is here engaged in an important public health role.

In keeping with the wartime policy of the Government, actual figures on the current rate of production of algin cannot be released. In 1941, however, about \$1,500,000 worth of alginates were produced. These were in the form of alginate compounds selling as low as 5 cents a pound, in alginate pastes for water purification selling at about 7 cents a pound, and as pure algin selling at \$1.00 a pound. The present market value of algin is \$1.00-\$1.25 per pound in barrel lots.

2. Agar -- The agar of commerce is said to be the sulfuric acid ester of a linear polygalactose. "The unit-chain is composed of nine residues of d-galactose mutually combined by 1:3-glycosidic linkages. This chain is terminated at the reducing end of a residue of l-galactose, which is united with the rest of the chain by a glycosidic linkage engaging C<sub>4</sub> and not C<sub>3</sub>. The l-galactose member is esterified at C<sub>6</sub> with sulphuric acid" (Jones and Peat, J. Chem. Soc. London, 1942, p. 225).

It is not generally known, however, that the agar of commerce (virtually all of Japanese origin up to the time of the war) is a mixture of the extractives of several seaweeds. There is a possibility that the chemical structure of "agar" varies with the source of the raw material, even where the behavior of the extractive appears to be uniform. The U. S. Pharmacopoeia defines agar as the dried mucilaginous extract of Gelidium species and "closely related" red algae (Rhodophyceae).

In view of the fact that importation of agar from the Orient is no longer possible, it is fortunate that sources of the gum are found in California and Mexico. Gelidium cartilagineum is a reddish, moss-like alga which grows on rocks from the low tide line to depth of 50-60 feet, always in turbulent waters. In places it may form pure stands where a bed the size of a table top is worth (at current prices) two or three dollars.

The agar weed has been gathered regularly on the American Coast since 1919, and perhaps earlier, by Japanese and Americans engaged primarily in diving for abalones. Lesser amounts of weed have been taken in shallow water with the use of long-handled rakes. The diver works in a complete suit, crawling over the rocks on his knees and pulling the weed off by hand.



Under good working conditions a man can harvest 1,000 wet pounds a day. Little or no weed is gathered during the winter season of rough weather, from about November to March. The weed is dried in the sun, baled and delivered to the factory at a cost of \$300 to \$400 a ton.

The process of extraction appears, on a flow diagram, to be relatively simple; but, because of the variation in the quality of the raw material, it must be carefully controlled. The agar is extracted by simple boiling and filtering, and a crude gel is formed from which the water and impurities are removed by freezing.

Agar is the only one of the three seaweed gums to receive the special attention of the War Production Board, partly because agar is a drug of vital importance to public health and partly because this nation has been dependent upon the Orient for virtually all of its supply (92% from Japan and China in 1941). Two months after the attack on Pearl Harbor, the War Production Board issued an order restricting the further use of agar to the preparation of bacteriological media. At that time, only 18 percent of the agar used in the United States went into media, and 82 percent went into the manufacture of dental impression materials, laxatives, emulsifiers, and confections, for meat packing and other purposes. Manufacturers of these products have turned to substitutes for agar or have dropped out of business along with other technological victims of the war.

In the possession of a certain combination of physiochemical properties agar is unrivalled as a medium for the growth of micro-organisms. Its outstanding properties are: (1) a firm, rubbery surface which is not easily ruptured when organisms are streaked across it by needle; (2) the ability to remain liquid when cooled to 40° C., so that organisms may be thoroughly mixed with it at a temperature (usually 45°) which does not harm them; and, (3) reversability, enabling the operator alternately to warm it into the sol state and cool it into the gel state. Unfortunately, some of these attributes are likewise responsible for the important position of agar in the food and drug industries; and, as a consequence, the manufacturers of food stabilizers, dental plastics, laxatives, etc. are not entirely satisfied with the behavior of the substitute colloids which they are now forced to employ.

In 1941, the domestic production of agar was 36,000 pounds, valued at \$2.50 a pound, or a total of \$90,000. The price of Kobe No. 1 agar has risen sharply from a low of 46 cents a pound in 1933 to \$3.50 a pound in 1943.

3. Carrageenin -- This name, which seems to be the best of a number now in use, is taken from the United States Dispensatory and refers to the extractive of Irish moss or carrageen, Chondrus crispus. The name "chondrin" has also been used but should be reserved for the protein substance in animal cartilage. Two Irish moss extractives are now marketed under trade names.

Carrageenin is essentially the calcium salt of a carbohydrate ethereal sulfate. Hydrolysis yields "a mixture of sugars containing galactose (c. 50 percent) and this appears to be the main building unit of the molecule, although it is accompanied by other sugars. . . . Although the rest of the hydrolysis mixture yields glucosazone, contains a small amount of pentose, and gives some colour reactions for ketose, its composition is as yet undecided" (Percival and Buchanan, *Nature*, 1940, v. 145, p. 1020).

Chondrus crispus grows in the cooler waters of the Atlantic Coast, or from the latitude of New York northward, and is abundant on the rocky shores of Maine and Massachusetts. It is a perennial, reddish, moss-like alga with an average length of 4 inches. Grasping the weed is like feeling a handful of wet rubber bands.

It grows at moderate depths and is harvested by men working from dories, using lead-weighted rakes about 15-20 feet long. The season extends from about March 1 to October 1. A man can rake about 400 pounds of wet Chondrus a day, worth about 2 cents a pound on the dock.

For a century, Irish moss has been offered for sale on American markets in the form of the dried plant, either whole or powdered, raw or bleached. In response to wartime demand, however, a number of firms are now selling the purified extractive which we refer to here as "carrageenin". Information is not available as to the commercial methods used in extracting

carrageenin, but it may be prepared in the laboratory by boiling the seaweed in fresh water for three to five hours, filtering off the residue and drying the extractive on a water bath. Although its chemical nature has not been thoroughly explored, carrageenin differs quite clearly from agar in the ease with which it is extracted by cold water. Whereas Irish moss is seriously damaged if it is rained upon while drying on the beach, Gelidium may be soaked for hours in fresh water without appreciably affecting the yield of agar.

The principal use of carrageenin is in the suspending of cocoa particles in chocolate milk. It is also used as a clarifying agent for beverages and a suspending agent in a wide variety of foods, drugs, cosmetics, and industrial liquids.

While Irish moss valued at over \$100,000 was produced in 1941, figures are not available as to the value of the carrageenin extracted from this moss. The present market value of carrageenin is about \$1.65 per pound, in barrel lots.

Related Seaweed Industries. -- In addition to gums, several other products are obtained from seaweeds on a commercial basis, but these do not come within the scope of the present report. Dried kelps are widely sold as a diet supplement for humans and livestock, chiefly on the basis of their inorganic salts. Dulse is sold in New England as a relish. Dried eel-grass is the basis of a building material of high insulating qualities.

Avenues of Research on Seaweed Gums. -- The bulk of present day information on the sources and uses of algin, agar, and carrageenin has been obtained by technologists employed by the seaweed industries. Because of the increasing demand for gums, however, a number of marine botanists and chemists in private, state and federal agencies are now turning their attention to the study of seaweed extractives. Probably every marine botanist of prominence in the United States has been asked within the last year for advice on the distribution and abundance of promising seaweeds. Research along the following lines is especially desirable:

1) Survey of the distribution of the larger seaweeds and their seasonal abundance and availability. -- At a dozen or more locations on the Atlantic and Pacific Coasts botanists should make monthly observations of the algae which are present and their approximate abundance and accessibility. A botanist could probably make an observation in less than one day's time. There is a fair amount of information on the status of seaweed species during the summer months (especially in the vicinity of biological stations), but little information on their growth, habits in the winter, and whether they are annual or perennial. The average scientific report on the distribution of algae gives little or no idea of the abundance of the species, a matter of paramount importance from the commercial standpoint.

2) Data book on seaweed gums. -- The physiochemical properties of red and brown seaweed gums should be systematically studied. The little information available on the subject is widely scattered. Supposing, for example, that the gum from Iridophycus (now being produced on an experimental basis) were to be studied, the following facts should be learned: weight of fresh, wet seaweed; weight of air-dry seaweed; weight of gum content; solubility of gum at various temperatures; effect of metallic ions, pH, temperature, etc. on gel strength; and many other properties. Pure research on the chemical structure of the gums would be of secondary importance.

3) Improved methods of extraction. -- Methods of extracting algin have been highly perfected, but methods of extracting agar and carrageenin are inviting subjects for research. Whereas a yield of about 15-20 percent of agar is now obtained commercially from Gelidium, it appears likely that 25-30 percent could be obtained by altering certain stages of the process.

4) Study of new applications for gums. -- With a better knowledge of the physiochemical properties of the seaweed gums, it would be possible to predict new uses for them in the food, drug, and technical industries.

Institutions Engaged in Research on Seaweed Gums. -- Shortly before the war, the Fish and Wildlife Service published reports on the nutritive value of agar, Irish moss, and algin. At present, studies are under way at College Park, Maryland, Seattle, Washington, and La Jolla, California, on the properties of hitherto unused types of seaweed gums.

Other institutions or agencies in the United States working directly on seaweed gums include: Boyce Thompson Institute, California Bureau of Marine Fisheries, Duke University, George Washington University, Institutum Divi Thomae, University of Miami, University of North Carolina, University of Redlands, Scripps Institution of the University of California, Stanford University, University of Washington, and Willamette University.

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## BRINE SALTED MULLET

By C. F. Lee and Leo Young\*

Mullet has been and continues to be the leader of the Southern Fisheries in quantity of catch and has been salted or pickled in large quantities in past years. As soon as possible after removal from the seines, the mullet are dressed. This consists of splitting down the back as close to the backbone as possible so that the fish can be spread out flat. If the fish are large, one and one-half pounds or more, the heads are removed and usually the fore half of the backbone. A more desirable appearing product can be made by removing the black membrane covering the inside of the belly wall.

The fish are next thoroughly washed in tubs of salt water or weak brine solution and are then ready for salting. It is preferable to use mined salt instead of sea salt, since this type contains fewer impurities. A layer of salt approximately one half ( $\frac{1}{2}$ ) inch thick is packed in the bottom of the barrel or keg. This is followed by a layer of fish and a layer of salt of approximately the same thickness as the first. The fish are packed with the cut surface up, the salt being sprinkled liberally over each layer of fish. This is repeated until the barrel or keg is completely filled or filled within a few inches of the top of the container. Within 36 or 48 hours a pickle of sufficient volume should be formed to cover the fish.

It is at times necessary to place weights on the fish in order to keep them submerged in the brine which is being formed. If sufficient brine does not form within 48 hours, it is necessary to add a brine of 95 degree salinometer until the fish are entirely covered. The fish should be thoroughly struck after a period varying from 4 to 10 days depending upon the size of the fish. When struck, the fish should be removed, rinsed in sea or salt water and repacked in kegs or barrels.

In repacking, the fish are usually graded for size and appearance and again salted, somewhat more lightly, on the bottom, top, and between each layer of fish. The barrel or keg is then headed up tightly and a fresh pickle of 95 degree salinometer brine is added through the bung hole. When it is certain that all of the crevices and spaces between the fish in the pack are filled with brine, the bung is inserted.

The pack is now ready for sale; but, if it is kept in storage for any length of time, it should be examined periodically and additional 95 degree salinometer brine added whenever it is necessary to replace any loss due to leaks or evaporation. Since the mullet is an oily fish, it is susceptible to oxidation (rusting) and must be preserved against exposure to the oxygen of the air and should be kept under the pickle until it is sold.

It is generally considered that mullet are at their best from one to six weeks from the time of packing; but they may be kept up to several months in a chilled warehouse.

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## COORDINATED PILCHARD PRODUCTION PLAN ANNOUNCED BY OCF

To insure enough canned sardines for military, Lend-Lease, and civilian requirements and increased quantities of sardine meal and oil, the U. S. Government has assumed complete control over the catching and delivery of pilchards or California sardines on the West Coast of the United States for the duration of the war. The order for the control of the billion-pound pilchard fishery was signed by Secretary of the Interior Harold L. Ickes and will be administered by him as Coordinator of Fisheries.

\* Technologists, Fishery Technological Laboratory, Division of Fishery Industries, College Park, Md.

General supervision over the pilchard program will be exercised by O. E. Sette, Area Coordinator in charge of wartime fishery problems in Area 2, comprising the State of California. Mr. Sette, a widely known biologist with 20 years' experience in fishery investigations, has devoted the past five years to a study of the pilchard fishery for the Federal Government.

Details of the plan for regulating fishing activity and distribution of the catch were worked out by the Office of the Coordinator of Fisheries in consultation with representative fishermen, plant operators, and State conservation officials.

Authority over the production of fishery commodities was conferred on the Coordinator of Fisheries by Food Directive No. 2, issued February 8, 1943, and amended March 16, 1943, pursuant to Executive Order No. 9280 of December 8, 1942.

Last year the pilchard catch in California, where about 95 percent of the landings are made, was 962,306,000 pounds, a reduction of 23 percent compared with the previous year's catch. The pack of sardines declined from 5,255,288 cases in 1941 to 3,790,327 cases in 1942, while the California industry's production of oil was reduced by 5 million gallons and its output of meal declined by nearly 21,000 tons.

The "Coordinated Pilchard Production Plan" established by the Coordinator's order, is designed to increase the yield of pilchards by placing the available boats and men in waters where the most fish can be caught and directing the flow of raw fish to the plants that are ready to handle them. With respect to seasons and fishing areas, the industry will continue to operate under the general provisions of the State laws. The Coordinator of Fisheries and his designated representatives will be concerned largely with the distribution of fishing vessels among ports, the delivery of the catch to canneries and reduction plants, and with determining how much of the yield should be canned and how much should be processed as meal and oil. Normally about a quarter of the catch is canned as the familiar California sardine and the balance is processed.

During the 1943 season, which begins August 1 at San Francisco and Monterey and October 1 at San Pedro and San Diego, all pilchard vessels will fish under permits issued by the Coordinator of Fisheries or his local representatives. Fishermen who have not already received applications through the mail should request them from the office of the Area Coordinator of Fisheries, 155 Montgomery Street, 901 Alexander Building, San Francisco 4, California. To insure assignment to the port for which preference is indicated, applications should be filed with the Area Coordinator's office immediately. For vessels built or acquired for pilchard fishing during the season, applications must be filed ten days before fishing is contemplated.

The order applies to all vessels of 20 net tons or over which have fished for pilchards at any time subsequent to May 31, 1940. Permits must be obtained for the operation of all such vessels for the catching of pilchards or any other fish.

As nearly as possible, boats will be assigned to their regular home ports. When the abundance of fish or the needs of the shore plants require an adjustment of the number of the vessels fishing from any port, the Government will invite voluntary applications to deliver fish at the port where additional boats are needed, or if necessary will make a selection by lot from boats not regularly assigned to a home port.

To assure an even flow of raw materials to the plants, deliveries of fish will be directed by dispatchers which the Coordinator of Fisheries will assign to each of the principal ports.

Order No. 1838 supersedes Order M-206 of the War Production Board under which the pilchard fishery operated last season. While the aims of the two orders--increased production of pilchards, more sardines, more oil and meal--are identical, the Coordinator of Fisheries' order provides a more flexible instrument for attaining these ends.

Order No. 1838 covering the "Coordinated Pilchard Production Plan" follows:



## FEDERAL REGISTER,

Tuesday, July 6, 1943

## Chapter IV—Office of the Coordinator of Fisheries

[Order 1838]

## PART 401—PRODUCTION OF FISHERY COMMODITIES OR PRODUCTS

## COORDINATED PILCHARD PRODUCTION PLAN

By virtue of the authority conferred upon me by Food Directive No. 2 of February 8, 1943 (8 F.R. 1777), as amended on March 16, 1943 (8 F.R. 3280), issued pursuant to Executive Order No. 9280 of December 8, 1942 (7 F.R. 10179), and in order to facilitate the production of an adequate supply of pilchards to meet war essential civilian needs with a minimum utilization of critical material, manpower and fishing vessels, *It is hereby ordered*, As follows:

§ 401.2 *Coordinated pilchard production plant*—(a) *Jurisdiction*. Complete control and authority over the catching and delivery of pilchards on the West Coast of the United States solely for the purposes herein specified shall be vested in the Fishery Coordinator, and subject to his supervision and direction shall be administered by the Office of Fishery Coordination.

(b) *Statement of policy*. Shrinkage of the fishing fleet through military requisition, restriction on the movements of fishing vessels imposed by security requirements, limitations of manpower, and other war connected stringencies, coupled with increased National requirements for proteins and fats, have created a condition calling for Government supervision to insure the maximum effectiveness of existing fishing and processing facilities for the production of pilchard products. It is the purpose and intent of the Fishery Coordinator in administering and enforcing the provisions of this order to restore as nearly as possible a normal flow of raw material and as continuous an operation at processing plants as possible and to insure the production of the quantities of each category of finished products required for the maintenance of the Nation's war economy with the least possible interference with the freedom of activity of persons in the pilchard fishery and the pilchard processing industry. In the interest of effective mobilization of material resources necessary to the successful prosecution of the war, it is expected that persons affected by this order will cooperate with the United States Government in the attainment of the objectives which prompt the issuance of this order.

(c) *Definitions*. For the purpose of this order:

(1) "Person" means any individual, partnership, association, corporation, or any other business entity.

(2) "Pilchard" means raw, unprocessed pilchard (*Sardinia caerulea*), by whatever name known, including sardines.

(3) "Delivery" means the transfer of pilchards to a processing plant, for canning or reduction, to a transporting facility, or to a place of storage, whether or not the same person owns or controls the vessel from which it is transferred, the plant, or the fish.

(4) "Port" means a single harbor or group of contiguous or nearly contiguous harbors at which pilchards are landed. For the purpose of this order San Pedro shall mean the ports of San Pedro, Wilmington and Long Beach. Monterey shall mean the ports of Monterey and Moss Landing. San Francisco shall mean the harbors on San Francisco Bay, and the tributaries thereof. Ports may be added or regrouped in the discretion of the Fishery Coordinator, or his representative.

(5) "Registration port" means the port where the permanent document of the vessel issues.

(6) "Home port" means the port at which the Captain and the operating owner or holder of the charter of the vessel have had residence for a substantial portion of the period since June 1, 1940, and from which they have practiced pilchard fishing operations during at least half of the time in all seasons of active fishing since June 1, 1940; or, in case these criteria are conflicting, the port designated by the Fishery Coordinator, or his representative, as the home port of the vessel.

(7) "Fishing port" means a port from which the vessel operates for the purpose of pilchard fishing.

(8) "Fishery Coordinator" means the Secretary of the Interior.

(9) "Representative" means any person or persons duly designated by the Fishery Coordinator to perform any of the functions authorized by this order.

(d) *Catching or delivering pilchards without a permit prohibited*. No person owning or controlling a vessel of 20 net tons or over shall fish for and deliver pilchards to any cannery, reduction plant, or other establishment at any port on the Pacific Coast of the United States, except as otherwise provided in paragraph (m) below, unless expressly authorized by a permit issued by the Fishery Coordinator, or his representative.

(e) *Clearance of pilchard vessels from ports without a permit prohibited*.

(1) No vessel of 20 net tons or over which at any time subsequent to May 31, 1940, was used in fishing for pilchards or which first engages in fishing for pilchards in 1943 shall be cleared from any port on the Pacific Coast of the United States for the purpose of catching pilchards or any other fish or return to any port for delivering such fish except in accordance with the terms of a permit issued by the Fishery Coordinator, or his representative, to the person owning or controlling the vessel; but this provision shall not apply in any case where there has been an emergency modification of the permit as provided in paragraph (m) below.

(2) Clearance from a port will not be permitted unless the Captain of the ves-

sel shall have in his possession a permit issued by the Fishery Coordinator, or his representative.

(f) *Terms and conditions of permits*.

(1) Any permit to fish for and deliver pilchards which is issued by the Fishery Coordinator, or his representative, may provide specifically the period for which it is issued; the port or ports from which clearance is authorized; and such other reasonable terms and conditions as may be deemed necessary to accomplish the purpose of this order.

(2) Permits may be amended at any time or new permits issued when deemed necessary by the Fishery Coordinator, or his representative, to provide an adequate number of fishing vessels at any given port and to assure an even flow of pilchards to canning or reduction plants in order to facilitate the maximum production of sardine products commensurate with available manpower and plant facilities.

(3) The terms of a permit may be modified by the Fishery Coordinator, or his representative, on request of the holder of such permit when conditions are shown to exist which warrant such modification.

(g) *Application for permits*. Applications for permits to fish for and deliver pilchards shall be filed with the Fishery Coordinator, or his representative, not later than 10 days after the effective date of this order for the fishing season of 1943-1944 and not later than June 1 of each year thereafter, except for vessels built or acquired for pilchard fishing during the course of the season, in which case applications shall be filed not less than 10 days prior to the time fishing for pilchards is contemplated. Applications shall contain the following information:

(1) The name of the vessel, the registration port and number, the state license number, if any, the names of the owner and operating owner or holder of the charter, and the Captain.

(2) The permanent residence or place of business of the owner, of the operating owner or holder of the charter, and of the Captain during the period since June 1, 1940.

(3) The fishing ports of the operating owner or holder of the charter, and of the Captain during the period since June 1, 1940.

(4) The home port.

(5) The fishing port or ports from which a permit to fish is desired and the period of time during which fishing operations are to be conducted at each of the fishing ports.

(6) Any other information deemed necessary by the Fishery Coordinator, or his representative, to accomplish the purpose of this order, including the submission of copies of contracts bearing on the determination of the home port or of the fishing ports or affecting the delivery of pilchards.

(h) *Action on applications*. (1) The Fishery Coordinator, or his representative, shall consider each application on the basis of (1) military and essential



civilian requirements for canned sardines, sardine meal and oil; (ii) the necessity of maintaining an even flow of pilchards to available canneries or reduction plants; and (iii) the condition of fishing in the waters adjacent to each port.

(2) In granting permits based upon applications filed therefor, preference shall be given to applicants desiring to fish for and deliver pilchards at home ports. So far as possible, assignment of vessels to fishing ports other than the home port, when deemed necessary to secure the maximum production of pilchards, will be given to persons applying for permits to fish for and deliver pilchards away from the home port.

(3) Permits may be granted on applications filed after the dates specified in paragraph (g) hereof but the rules stated in subparagraph (2) above as to the preferential assignment of fishing ports shall not apply to such late applications.

(i) *Deliveries to particular persons.* The Fishery Coordinator, or his representative, may direct the delivery of pilchards to particular persons whenever deemed necessary to promote an even flow of material to canning or reduction plants or to assure the maximum production of sardine products commensurate with available manpower and plant facilities. The delivery of fish or the receiving of fish in violation of direction shall be a violation of this order.

(j) *Designation of particular uses.* The Fishery Coordinator, or his representative, may direct or prohibit the use of pilchards for canning or for reduction into meal and oil or may direct the use of any specified percentage for each particular purpose when deemed necessary in order to meet the requirement for military and essential civilian supply.

(k) *Agreements to limit production prohibited.* No contract or agreement, written or verbal, shall be entered into or carried out and no action shall be taken which directly or indirectly operates to limit the amount of pilchards which may be caught or delivered by any fishing vessel or the frequency with which any pilchard fishing vessel shall leave port for or return from the fishing grounds except as may be ordered by the Fishery Coordinator, or his representative.

(l) *Records and reports.* (1) All persons engaged in processing pilchards and who are affected by this order shall keep and preserve, for not less than two years, accurate records concerning purchases and production of pilchards and

pilchard products, and such other material information as may be required by the Fishery Coordinator, or his representative.

(2) All records required to be kept by this order or by any order of the Fishery Coordinator, or his representative, shall be made available for inspection and audit by the Fishery Coordinator, or his representative, upon request.

(3) The Fishery Coordinator, or his representative, may require from persons affected by this order periodic reports with respect to amounts of pilchards received, production capacity, quantities of each product produced, and such other material information as may be deemed necessary by the Fishery Coordinator, or his representative, for effectuation of the purposes of this order. These record keeping requirements have been approved by the Bureau of the Budget and specific recording and reporting requirements subsequently prescribed will be subject to the approval of the Bureau of the Budget, all pursuant to the Federal Reports Act of 1942.

(m) *Emergencies.* (1) In unusual circumstances, when deemed necessary to meet the exigencies of the occasion, the Fishery Coordinator, or his representative, may, verbally or by radio telephone, modify the terms of a permit, subject to confirmation in writing within a reasonable period of time thereafter.

(2) Modification of the terms of a permit may include assigning fishing vessels to ports other than those specifically authorized in the permit.

(n) *Orders and directions; Deputy Fishery Coordinator.* The Fishery Coordinator, or his representative, may issue such orders and directions as he may deem necessary to accomplish the purposes of this order, and violation of any such order or direction shall be considered a violation of this order. For the purposes of this order the functions, duties, and powers of the Fishery Coordinator may, in his absence, be exercised by the Deputy Fishery Coordinator.

(o) *Violation; revocation.* Any person who violates this order or any order, direction, or prohibition of the Fishery Coordinator, or his representative, or any term or condition of any permit issued by him, or who by any act or omission falsifies records to be kept or information to be furnished pursuant to this order, may, by a decision of the Area Coordinator based upon findings of fact made after reasonable notice and hearing, be prohibited from fishing by suspension or revocation of any permit issued or prohibited from receiving fish, for a specified period of time. If the Area Coordinator shall have reasonable grounds to believe that such violation has occurred and if the circumstances are such that he shall deem such action reasonably necessary to effectuate the purposes of this order, he may immediately suspend the permit or privilege of receiving fish pending such hearing. Such further action may be taken against the violator as the Fishery Coordinator deems appropriate, including recommendations for prosecutions under Section 35a of the Criminal Code (18 U.S.C. sec. 80), under paragraph 5 of

section 301 of Title III of the Second War Powers Act, and under any and all other applicable laws.

(p) *Appeals and petitions for relief.* Any person who finds that compliance with this order or any order, direction, or permit issued pursuant thereto would tend to impose an unreasonable burden upon him or would not facilitate the production of pilchards, or who is aggrieved by any decision of the Area Coordinator may, after the hearing or other presentation of the matter before the Area Coordinator, appeal to, or petition the Fishery Coordinator for appropriate relief. Such petition must include a full showing of pertinent facts. The Fishery Coordinator shall thereupon make findings of fact and take such action on the petition as the circumstances may warrant.

(q) *Surrender of permits; applications; communications.* Permits which have been superseded by amended permits, or which have been revoked, shall be surrendered at once to the Area Coordinator; and all applications, petitions, and communications referred to herein shall, unless otherwise directed, be addressed to and filed with the Area Coordinator, Area II, Office of the Coordinator of Fisheries, 901 Alexander Building, 155 Montgomery Street, San Francisco 4, California.

(r) *Designated representative.* The Area Coordinator in Area II is hereby designated as the representative of the Fishery Coordinator to perform any of the functions authorized in this order. In the performance of these functions, he may designate any members of his staff to carry out any specific functions that may be assigned.

(s) *Previous order superseded.* The provisions of this order shall supersede Conservation Order M-206, as amended September 30, 1942 (7 F.R. 8274) issued by the War Production Board.

(t) *Separability; effective date.* The various clauses and provisions herein are intended to be separable and the invalidity of any one shall not affect any other provision. This order shall become effective immediately, except that paragraphs (d) and (e) shall not apply prior to August 1, 1943.

Issued this 30th day of June 1943.

HAROLD L. ICKES,  
Secretary of the Interior.

[F. R. Doc. 43-10695; Filed, July 2, 1943;  
4:01 p. m.]

## USES OF CERTAIN FISH OILS CONTROLLED

Fish oil pressed from the 1943 catch will be available after July 1 to many industries which have been unable to obtain supplies because of the scarcity of the product, according to the War Food Administration. There has been no change in the production outlook, WFA officials stated, but a program to conserve and distribute the limited supply will make it possible for all manufacturers of essential products to get a portion of the output. The new program is set up under Food Distribution Order No. 60, issued June 30 and effective July 1. Pertinent provisions of the Order are:

1. Unrestricted use of 1,000 pounds of oil a quarter by any industry is permitted provided the total use in a quota period (July 1, 1943 through June 30, 1944) does not exceed 4,000 pounds.

2. Fish oils other than Alaska herring oil may be used in unlimited amount by industries manufacturing the following products: vitamin feeding oil for poultry, if such oil is fortified up to a guaranteed minimum potency of 400 AOAC units of vitamin D per gram; medicinals or pharmaceuticals for human or animal consumption; lubricating oils and greases, including metal working compounds other than core oils; leather processing, exclusive of imitation leather;terne plating and galvanizing; alkyd resins; and core oil for aluminum and magnesium castings where fish oil is not used in excess of 40 percent by weight of the fatty oil content of the finished product.

3. Manufacturers of the following may use not more than 40 percent of the average amount of fish oil they used during the calendar years 1940 and 1941: Shortening, water soluble soap, paints, varnishes, lacquers and other protective coatings (except alkyd resins); linoleum, felt base floor covering and oil cloth used for floor covering; printing inks; oil cloth for all purposes other than floor coverings; and all other coated fabrics. Alaska herring oil is not permitted for these products.

4. Alaska herring oil may be used in unlimited quantity in the processing of leather or the manufacture of cutting oils and other metal working compounds.

5. Salmon oil may be used in unlimited amount in packing salmon.

Besides the restrictions on the amounts of fish oils that may be consumed by certain industries which formerly provided the principal market for these oils, the other significant aspect of the Order is the rather complete reservation of Alaska herring oil for processing leather and for cutting oils.

Food Distribution Order 60 is indicative of the progress made in fish oil technology during recent years and demonstrates the versatility of fish oils as essential war materials. Excerpts from FDO 60 follow:

(a) (2) "Fish oil" means any oil produced by the reduction of the whole or any part, including offal, of any fish of the following species, commonly known as: California Sardine, Oregon and Washington Pilchard, Menhaden, Alaska herring, West Coast Mackerel, Tuna, and Salmon. The term shall include any such oil, whether crude, or refined or otherwise chemically or physically processed, and the byproducts of such processing, except pitch: Provided, however, the term shall not include - (i) any oil produced as crude oil prior to June 1, 1943, without regard to when it may be refined or processed, and (ii) any oil produced as crude oil on or after June 1, 1943, and which is refined or otherwise chemically or physically processed prior to July 1, 1943, or the byproducts of such processing.

(b) Restrictions on use and consumption. Except as provided for in paragraphs (c) and (d) of this order, no person shall use or consume fish oil in the manufacture of any product other than fish oil as such, unless and except as specifically authorized by the Director.

(c) Exceptions. Notwithstanding the provision of paragraph (b) of this order, specific authorization by the Director shall not be required for: (1) The use or consumption by any person in each of the following classes of use, in any quota period, of any amount of fish oil, other than Alaska Herring oil, equal to not more than 40 percent of the yearly average amount of fish oil used or consumed by such person in such class of use during the calendar years of 1940 and 1941 - (i) the manufacture of shortening; (ii) the manufacture of water

soluble soap; (iii) the manufacture of paints, varnishes, lacquers and other protective coating, except alkyl resins; (iv) the manufacture of linoleum, felt base floor covering and oil cloth used for floor covering; (v) the manufacture of printing ink, including lithographic, off-set, silk screen, and other processing inks; (vi) the manufacture of oil cloth for all purposes other than floor covering and all other coated fabrics. A quota established hereunder for one class of use may not be transferred to another class of use.

(2) The use or consumption by any person of fish oil, other than Alaska Herring oil, in the following classes of use -- (1) the manufacture of vitamin feeding oil to be used for poultry feeding, if such oil is fortified to contain a guaranteed minimum potency of 400 A.O.A.C. Units of Vitamin D per gram; (ii) the manufacture of medicinals or pharmaceuticals for human or animal consumption; (iii) the manufacture of lubricating oils and greases including metal working compounds, other than core oils; (iv) for the processing of leather, exclusive of imitation leather; (v) forterne plating and galvanizing; (vi) the manufacture of alkyl resins; (vii) the manufacture of core oils for aluminum and magnesium castings where fish oil is not used in excess of 40 percent by weight of the fatty oil content (excluding rosin, resins, or gums) of the finished core oil, but in no case shall the finished core oil contain fish oil in excess of 20 percent by weight.

(3) The use or consumption by any person of salmon oil in the packing of salmon, and

(4) The use or consumption by any person of Alaska Herring oil in the processing of leather or the manufacture of cutting oils.

(d) Exceptions in favor of small users. Notwithstanding any other provision of this order, any person, who, in any quota period, uses or consumes not more than 4,000 pounds of fish oil in the aggregate for all purposes, may use or consume 1,000 pounds or less of fish oil in each calendar quarter in such quota period, for any purpose, without obtaining specific authorization from the Director.

(e) Restrictions on deliveries. (1) No person, who, in any quota period, uses or consumes not more than 4,000 pounds of fish oil in the aggregate for all purposes, shall accept delivery of more than 1,000 pounds of fish oil in each calendar quarter of such quota period, unless specifically authorized by the Director.

(f) Restrictions on processing: Unless specifically authorized by the Director, no processor shall process fish oil except in the manner or for the purposes set forth below:

(1) With respect to Alaska Herring oil in such a manner as to render it suitable for use or consumption in a class of use set forth in paragraph (c) (4) hereof, or

(2) With respect to salmon oil in such a manner as to render it suitable for use or consumption in a class of use set forth in paragraph (c) (3) hereof, or

(3) With respect to fish oil, other than Alaska Herring oil, in such a manner as to render it suitable for use or consumption in a class of use set forth in paragraph (c) (1) and (2) hereof, or

(4) To fill an order from a person authorized to use, consume, and accept delivery of fish oil so processed, under the terms of paragraphs (d) and (e) hereof.

(g) Exception with respect to fish liver oil. None of the provisions of this order shall apply to oil produced solely from the livers of fish of any species named in paragraph (a) (2) hereof.

#### AREA 2 HALIBUT SEASON ONLY 66 DAYS

Since 1932, increase in the U. S. Area 2 halibut catch has been small--about a million pounds. The story, however, lies in the ever-shortening arc of days in the "seasons" for halibut fishing since that date:

Between February 15 and October 22--the 249-day season of 1932--21,987,000 pounds of halibut were landed. Conservation measures promulgated through the following decade by the International Fisheries Commission of the U. S. and Canada had their effect on the fish-

ery. The opening and closing dates of the halibut fishing season were enabled to be brought closer and closer together, without sacrifice of catch, at the average rate of about 17 days each year.

Thus, in the season just passed, the opening date was April 16 and the closing, June 20. In those intervening 66 days, however, the quota limit of 23,000,000 pounds of halibut was caught with ease.

Most recently, in addition to increased size of the fish themselves, three main factors permit this concrete example of the result of application after conservation measures were instituted in this fishery. As pointed out in the May News-Letter of the Commission, these are the increased number of boats in the area; the reduction in the voluntary tie-up period between trips; and the larger trip limits allowed per man under curtailment.

Preliminary figures on the number of vessels fishing halibut in 1943 are compared to the number fishing in 1942 in the following table:

	1942		1943	
	Area 2	Area 3	Area 2	Area 3
Canadian	155	-	175	-
U. S.	256	86	265	92
Total .....	411	86	440	92

The greatest percentage increases are found in the Canadian Area 2 and U. S. Area 3 fleets. Additional Vancouver boats have contributed most to the Canadian increase. The diversion of a greater number of large sardine boats to halibut fishing is responsible for the increase in the U. S. Area 3 fleet.

The Area 2 catch of halibut by otter trawlers operating out of Washington and Oregon ports has increased as a result of the rapid growth of that fleet. In 1941 and 1942, 80,000 pounds and 250,000 pounds, respectively, were landed from Area 2. This year, by closure date, close to 450,000 pounds of halibut will be caught by otter trawlers in Area 2.

In former days, when there were fewer vessels fishing and the season was long, 30-day lay-overs were common during which time neither men nor vessels were in production. Now after two months halibuting, men and vessels have ten months potential activity in other fisheries.

According to the News-Letter, Area 2 landings to May 31 were 28 percent higher than to the same date last year:  $13\frac{1}{2}$  million pounds, compared to  $10\frac{1}{2}$  million in 1942.

Canadian Area 2 landings to the end of May were 52 percent over last year's as compared to a 13 percent increase in the U. S. landings.

Area 3 landings to May 31 were more than  $5\frac{1}{2}$  million pounds, 28 percent higher than the  $4\frac{1}{2}$  million to the same date last year. As in Area 2, the reduced curtailment requirements and the larger fleet fishing have been responsible for the increase. The lower catch in 1942 is not due to Naval restrictions as these did not materially reduce the rate of landings in Area 3 prior to May 31 last year.

#### SECRETARY ASKS FISHERMEN TO MAINTAIN PRODUCTION

Those fishermen, whose incomes will be lowered by virtue of OPA's action in cutting fresh fish prices back to 1942 levels, were asked on June 30 to continue fishing to the limit of their abilities by Harold L. Ickes, Coordinator of Fisheries.

"We understand that nobody likes to take a cut in income," Coordinator Ickes said, "but even with reduced prices fishermen still will be comparatively much better off than in many recent years."

"The country needs all of the fish it can get to feed the armed services, civilians, and to send to allied nations as well," he said. "Any let-up in production now when the industry is entering its busiest season might cost the country millions of pounds of protein food we must have to win the war."



Not all fishermen's incomes will be affected by the price reductions but in some sections, such as New England, the fishermen work on the share system rather than for established piece or pound prices or for a regular wage. Where the share system is followed the fishermen, of course, receive a portion of the returns from the catch, the amount depending on the type of work performed, the size of the catch, and the price at which it is sold.

#### GULF FISHERY CONSULTANTS NAMED

Coordinator of Fisheries Harold L. Ickes announced the appointment of 13 consultants who will work with area officials of the Coordinator's office in the solution of war-created problems in the Gulf seafood industry.

"The fishing industry has been asked to produce more food and by-products this year than ever before in the history of the country," Coordinator Ickes said, "despite the fact that there is a severe shortage of vessels and equipment and manpower. If we are to achieve increased production under present conditions, we must have the full cooperation and advice of every element in the industry. This group of consultants will provide us with that advice."

The consultants, representing the fisheries of Alabama, Mississippi, Louisiana, and Texas are:

C. Allen Greiner  
Southern Shellfish Co.  
Harvey, Louisiana

Carlton Crawford  
Crawford Packing Co.  
Palacios, Texas

Gordon Gunter, Marine Biologist  
Texas Game, Fish and Oyster  
Commission  
Rockport, Texas

Tom B. Holcombe  
Indian Ridge Canning Co.  
Houma, Louisiana

John Versaggi  
Versaggi Shrimp Co.  
Patterson, Louisiana

C. G. Reuther  
Reuther's Seafood Co.  
600 Mazant Street  
New Orleans, Louisiana

Stanley Lodrigues  
911 Decatur Street  
New Orleans, Louisiana

Harvey J. Lewis, Pres.  
Gulf Seafood Producers &  
Trappers Assn.  
Morgan City, Louisiana

Reginald H. Sewell  
Dejean Canning Company  
Biloxi, Mississippi

Chester A. Delacruz  
Southern Shellfish Co.  
Biloxi, Mississippi

John Ewing, Pres.  
Gulf Coast Fisherman's  
& Oysterman's Assn.  
Biloxi, Mississippi

Dr. Willis C. Roycroft  
Bayou Ice Company  
Bayou La Batre, Alabama

Nelo J. Gonzales, Pres.  
Star Fish & Oyster Co.  
Mobile, Alabama

#### NEW OIL FORMS REQUIRED BY WFA

The War Food Administration has issued directives requiring the use of new forms in reporting production and applying for allocations in the various fats and oils programs. The new forms, Food Distribution Administration Forms 476, 477, and 478 replace Forms PD 271, 481, 600, and 601, formerly used by the War Production Board, and should be used after July 1 in applying for allocations of all oils. Change in forms was necessitated by the transfer of fats and oils functions from WPB to the Food Distribution Administration.

#### NEW MAILING ADDRESS FOR WASHINGTON OFFICE

In accordance with a request from the Post Office Department, The Department of the Interior has adopted the following mailing address: Washington 25, D. C.

All mail addressed to the Fish and Wildlife Service, or the Office of the Coordinator of Fisheries, in Washington, should include the zone number indicated above.



## Federal Orders, Purchases, and Regulations

### OVER-ALL CORK STOCKS AT ALL-TIME PEAK

A long range cork program was announced June 14, by the Cork, Asbestos and Fibrous Glass Division of the War Production Board. Officials stated that in view of the fact that over-all cork stocks in this country are at an all-time peak and since potential supplies are available in Portugal, Spain, and North Africa, it was felt that attention should now be given to reducing the Government-owned stockpile of cork.

Sales of Government-owned cork will be made shortly to industry and over a period of the next year further sales will be made, reducing the Government cork stockpile to approximately two-thirds of its present size. It was further stated that the balance, after such sales, would constitute a minimum reserve to be retained for the duration of the war or until all uncertainties regarding imports are removed.

As over-all cork stocks have grown, Division officials stated, restrictions on the use of cork have been gradually removed until industry is now operating on a practically unrestricted basis except for a rather liberal allocation procedure.

### IMPORTANT WPB ORDER AFFECTS TEXTILES, CLOTHING, AND LEATHER

The War Production Board on June 1 issued Conservation Order M-328 which clarified the entire priority pattern for the textile, clothing, and leather industries in a far-reaching action intended to restrict the use of preference ratings for distribution of textile and leather products to the most essential purposes and to eliminate their use for all other purposes. With certain clearly defined exceptions, all outstanding ratings for the procurement of textile and leather products and raw materials were cancelled, effective immediately. Henceforth, the only ratings which will be valid are:

1. Those already assigned or to be assigned in the future--for procurement of items for ultimate delivery to the Army, and Navy, Maritime Commission, and the War Shipping Administration. These consist very largely of AA-1, AA-2X, and AA-3 ratings.
2. Those certified on orders from Post Exchanges and Ships' Service Stores.
3. Those assigned by M, P, or L orders specifically exempted from June 1 cancellation of ratings. Among these orders are: M-158, covering exports under licenses issued by BEW; M-107, which assigns an A-2 rating for specific cotton textiles for agricultural bags; M-218, which assigns an A-2 rating to specific cotton textiles for agricultural and food processing uses; and L-282, which assigns an A-2 rating to specified yarns and twine for fish netting.
4. Those assigned by WPB to a specified applicant on a form describing in detail the item, type, and quantity of material which may be purchased with the rating. Authorizations issued prior to June 1 fulfilling these requirements are still valid.

The order (M-328) cancels all other ratings now assigned or authorized if they have not yet been applied for procurement of specific items. The cancelled ratings include:

1. All those assigned or extended under Controlled Materials Plan (CMP) regulations unless to fill military orders.
2. Those assigned by any WPB order not specifically exempt from this order.
3. Any other rating assigned by WPB unless it specifically conforms with the provisions of this order.

### RATIONING OF RUBBER BOOTS SIMPLIFIED

Simplifications in details of the system for rationing men's rubber boots and rubber work shoes were announced June 2, by the Office of Price Administration. The new regula-

tions, Ration Order 6A, became effective June 5. Simultaneously, the original regulations, Ration Order 6, are revoked.

#### FOOD PROCESSING MACHINERY CONTROLLED BY LIMITATION ORDER 292

Limitation Order 292, issued June 5, 1943, by WPB is of direct interest to all producers of fishery products, including those manufacturing byproducts. The overall objective of the order is to permit WPB to integrate production and distribution of food processing machinery and equipment with the food program of the War Food Administration, and thus make certain that sufficient processing machinery is manufactured and properly distributed to meet military, civilian, and Lend-Lease requirements.

To accomplish this objective the order provides for, and in effect requires, the setting up of production quotas for various types of food processing machinery. This latter condition is attained by the stipulation that, in the absence of specific production quotas, manufacturers will be limited, during the calendar year ending September 30, 1944, to 50 percent of their yearly average production during the base period 1939-41. Up to September 30, 1943, however, the manufacturer may produce the quantity of equipment produced during the same calendar period of 1942, and in the event the manufacturer has produced, at the time the production quota is set up, as much or more than he produced during the first nine months of 1942, he may complete the orders now on his books which are rated AA-3 or higher.

To facilitate further the production of an adequate quantity of food processing machinery, and to conserve critical materials, the order prohibits the manufacture of certain machinery items not considered essential, requires a greater degree of size standardization, and eliminates, whenever practical, the use of scarce and critical metals and other materials.

"Food processing machinery" means new, used, reconditioned, and rebuilt machinery and equipment, of the kinds specified in Schedule A of the order with a sales value of \$50 or more for any single new machine or piece of equipment or \$300 for any single used, rebuilt or reconditioned machine or piece of equipment; excluding (1) refrigerating machinery and equipment as defined in Limitation Order L-38, (ii) machinery and equipment used on a farm or a fishing vessel for production and handling of food or tobacco prior to delivery to a processor, (iii) scales and balances as defined in Limitation Order L-190, or (iv) conveying machinery as defined in Limitation Order L-193.

The fish processing industry is included in the order under paragraph 3 of Schedule A which reads:

"3. Canning machinery and equipment. This term includes all preparation machinery and equipment, filling, labeling and casing machinery used in the canning, dehydrating, freezing and fresh packing of fruits, vegetables, fishery products (including fishery byproducts) and all other human or animal foods, but excluding (1) preparation equipment for meat and meat products (2) home canning and home dehydrating equipment (3) container sealing and closing and jar capping machines (4) refrigeration equipment."

The limitations on use of critical materials in processing machinery of the types indicated under paragraph 3 of Schedule A are given in Schedule D-4 of the order.

Aside from the limitations placed on the manufacture of food processing machinery, the principal points of interest to fishery producers relate to procurement of equipment.

Since late in 1942, fish processors, but not including byproducts manufacturers, have obtained material and equipment under the provisions of Preference Rating Order P-115. This order assigned a preference rating of AA-1 to deliveries, to a producer, of material required for repair and maintenance; AA-2x to deliveries, to a producer, of material required for operation; and AA-3 to deliveries, to a producer, of material required for replacement, or for more efficient operation, excluding, however, any deliveries for construction of new buildings, the establishment of new plants or new production lines, or for other purposes in the opinion of the WPB as not in the public interest. The ratings for repair and maintenance and for materials required for operation could be extended by the operator, and the rating for replacement was granted by application on a single reference Form PD-285. Byproducts plants, many of which operated in conjunction with fish canneries, however, have not had such advantages

and have been required to make application on Form PD-1A which normally required much greater time for action than did the Form PD-285.

Under Order L-292, all processors of fishery products, including reduction plants and vitamin oil plants, are entitled to similar prompt action in obtaining materials requirements. Materials for repair and maintenance and for operation are now authorized in accordance with the provisions of CMP Regulation 5, since P-115 has been amended to delete these types of materials from the Order. Equipment for replacement and expansion of the kinds covered by L-292 may now be obtained by application on the single reference Form WPB-576 which can be acted upon as rapidly as the former Form PD-285 which it replaces, and which when approved, authorizes a AA-3 rating.

Aside from Order L-292 providing a more reliable means for assuring equipment for food processing industries, those processors formerly operating under P-115 will probably derive no further advantages. L-292 should, however, considerably improve the equipment problem of the fishery byproducts manufacturer. Also a uniform procedure now applies to all processors of fishery products.

#### VESSEL AND CREW INSURANCE REVISED

Reduction in the present scale of war risk insurance rates covering fishing vessels, and an extension of time from 30 to 90 days during which war risk hull insurance on fishing vessels is available was announced by the War Shipping Administration on June 4.

At the same time, the War Shipping Administration announced the issuance of its Bulletin F-1 applicable to fisherman's life insurance, providing that rates for operations which do not bring the vessel back to a continental United States port at the completion of each voyage, will be quoted on application only. This action was taken in accordance with General Order No. 6.

Text of the War Shipping Administration action, dated June 1, follows:

In accordance with the provisions of its General Order No. 6, Revised, the War Shipping Administration names the following war rates applicable to fishing vessel hull and fisherman's life insurance. The rates indicated are to take effect immediately, subject, however, to change without notice.

#### Fishing Vessel Hulls - Bulletin H-11

	Atlantic Waters	Per \$100
1. Mt. Desert Rock - Jacksonville, Florida, range (Coastal Waters)		3/8%
2. George's Banks, Browns Banks, including but not beyond Seal Island		1/2%
	Gulf Waters	
1. U. S. Gulf Waters		3/8%
	Pacific Waters	
1. San Diego - Seattle Range (Coastal Waters)		3/8%
2. U. S. Pacific - Canal Zone Range not west 130° West Longitude		

Rates for trading waters other than those above, will be quoted by the War Shipping Administration upon application only, filed in accordance with General Order No. 6, Revised. Above rates are for periods of thirty days. However, policies may be issued from 30 to 90 day periods.

#### Fishermen's Life Insurance - Bulletin F-1

War Shipping Administration announces the following rates are applicable for the Fishermen's War Risk Life Insurance policies prescribed in Sections Nos. 305.409 and 305.410 of General Order No. 6, Revised.

- A. Inshore Operations (as defined Sections 305.405, General Order No. 6, Revised)  
75 cents per thousand dollars.

- B. Offshore Operations (as defined Section 305.405, General Order No. 6, Revised), excluding territories and possessions - \$1.50 per thousand dollars.
- C. Rates for operations within, or to and from the territories or possessions of the United States will be quoted on application.

Above rates are for periods of 30 days. However, policies may be issued for periods of one month to four months.

#### POINT VALUES FOR CANNED FISH REVISED FOR JUNE

The OPA made public the third Official Table of Consumer Point Values for Meat, Fats, Fish, and Cheese on June 3. The point values contained in the table will be effective from June 6 through July 3.

Removal from point rationing of four categories of canned fish has been done mainly to lessen the paper work of retailers, OPA stated. Point values, except for oysters, are raised one point per pound for fish products remaining under rationing. The items eliminated from the table--canned crabmeat, sea herring, sea mussels and a half-dozen other types grouped under "all other"--represent but 2 percent of the total canned fish pack and but 3.5 percent of total civilian supply. The relatively small importance of these fish items does not justify the records retailers are required to maintain regarding sales, inventory, etc., it was explained. Values shown below are per pound.

Canned Fish	New Point Value	Old Point Value	Change	Canned Fish	New Point Value	Old Point Value	Change
Bonito	8	7	+1	Sea Mussels	0	1	-1
Crab Meat	0	7	-7	Shrimp	8	7	+1
Mackerel	8	7	+1	Tuna	8	7	+1
Salmon	8	7	+1	Yellowtail	8	7	+1
Sardines	8	7	+1	All Other	0	3	-3
Sea Herring	0	7	-7	Oysters	3	3	0

#### POINT VALUES OF CANNED FISH RAISED FOR JULY

A revised Official Table of Trade Point Values for Meat, Fats, Fish, and Dairy Products effective July 4, was issued by the OPA late in June. The new table, designated No. 4, contains point values governing transactions in red stamp rationed foods at trade levels during the period July 4 to August 1. Values shown below are per pound.

Canned Fish	New Point Value	Old Point Value	Change	Canned Fish	New Point Value	Old Point Value	Change
Bonito	12.0	8.0	+4.0	Sardines, including	12.0	8.0	+4.0
Mackerel	12.0	8.0	+4.0	Pilchards			
Oysters	5.0	3.0	+2.0	Shrimp	12.0	8.0	+4.0
Salmon	12.0	8.0	+4.0	Tuna	12.0	8.0	+4.0
				Yellowtail	12.0	8.0	+4.0

#### POINT VALUES MADE SAME AT ALL LEVELS

A modification of the meats and fats rationing program which will eliminate most point gains and losses by sellers of canned meat, canned fish, and pre-packaged cheeses in replenishing supplies was explained June 7, by the Office of Price Administration. The new system for rationed meats and fats, container-packed, is similar to the one used for processed fruits and vegetables.

Hereafter, the point value of any packaged item under Ration Order 16 will be the same at retail, wholesale and primary distributor levels. Previously, the retailer in some cases had to pay more points, and in other cases fewer points, for quantity replenishments than he collected from consumers who normally buy one or two cans or packages at a time. In consequence, the merchant showed undesirable increases or decreases in his ration point "capital".



Under the new system, the retail point cost will be figured just as it has been in the past: The weight of the rationed product in a single can or other container, times the point value per pound for that product. Where the point cost exceeds one point but does not work out in even figures, the fractions are treated in this way: If less than half a point, the retailer charges the lower even point price; if a half point or more, the point price goes to the next highest even point. The price in even points thus established at retail is the same point price that will apply when the same product is ordered at wholesale, whether in lots of a dozen, a hundred, or a carload.

#### BLENDED FIBRES SUGGESTED TO INCREASE ROPE PRODUCTION

A suggestion to have the Government make it mandatory for the cordage industry to blend fibres so as to conserve certain fibres and increase production of rope needed for military requirements was made by members of the cordage manufacturers' industry meeting with Government officials, and at a preliminary meeting of the Cordage Industry Advisory Committee. It was proposed that standards be set up and two grades of blends be established. One grade of blend of sisal will contain istle and sisal tow. Experiments already have been made with this blend by members of the industry and the results obtained were satisfactory, it was stated.

The second grade of blend is sisal and jute or American hemp, combined. Enough jute is available now, it was reported, and hemp is available in small quantities. A greatly increased quantity of hemp is anticipated in 1944 after the 1943 crop is harvested and processed. Other suggested methods for increasing supplies of rope included fabrication of Congo jute (a soft fibre) on hard fibre machinery. There is some of this type of jute available, it was announced, and if additional jute yarn could be made by jute mills for use by hard fibre mills, some additional production could be realized provided additional labor could be obtained by the mills. Other methods suggested for increasing production included the manufacture of rope made of raffia and rope made of coir yarns.

#### PRODUCTS MANUFACTURERS MUST SUBMIT CMP-4-B APPLICATION TO SECURE CONTROLLED MATERIALS

The Office of the Coordinator of Fisheries has noted that certain manufacturers of fishing equipment are still applying on preference rating forms, such as PD-1-A, for permission to purchase their steel, copper and aluminum requirements. This procedure was permissible during the transition of the second quarter (April, May and June of 1943). However, effective July 1, 1943, a manufacturer requiring any substantial amounts of steel, copper or aluminum which he will purchase as controlled material and fabricate into B products must secure these amounts by direct allotment from the War Production Board. His application should be made on Form CMP-4-B available at the local War Production Board offices. Third quarter allotments have already been made in most cases so that any manufacturer who has not followed this procedure should submit his request immediately.

When an allotment is received by the manufacturer it also authorizes a stated production schedule and provides a preference rating which may be extended to order any B product components.

#### TRUCK PEDDLERS OPERATIONS LIMITED

Special provision for peddlers who sell directly from their trucks was made on June 21, by the Office of Defense Transportation under ODT Order No. 17, which has limited the minimum size of packages to be delivered by motor vehicle to consumers and the frequency with which such deliveries may be made.

The ODT's action, taken in General Permit ODT 17-24, will allow a peddler to take his truck out once per day to one sales location of his selection and transact his business from that spot only. The same sales location may be used only twice within any week, however, and the peddler operations must occur within the boundaries of the municipality. In addition, Sunday operation of the peddler trucks are prohibited.



## PREFERENTIAL RATINGS FOR FISHING INDUSTRY TRUCKS IN EASTERN GASOLINE SHORTAGE REVISED

A revision in the list of industries to be given preferential treatment in the Eastern Gasoline Shortage Area was announced June 19 by the Office of Defense Transportation. The section on food, 2.00, was broadened to include canned meat, fish and poultry with a rating of A-3 (Important). Fresh and processed fish are rated A-1 (Very Critical).

## USE OF FISH OILS FOR PROTECTIVE COATINGS RESTRICTED

Oils for protective coatings were placed under control by the War Production Board through issuance on June 17 of Conservation Order M-332. Oils are defined as raw, crude, refined and pressed oils, whether vegetable, animal, fish, or other marine animal, excepting mineral oil and tall oil. "Fish oil" means the oil produced by the reduction of the whole or any part, including the offal of the sardine, pilchard, and menhaden, whether raw, bodied or otherwise processed. The term includes fish oil blended with other oils, whatever the proportion of fish oil used. The order is effective July 1.

Under Food Distribution Order 42, formerly WPB Order M-71, restrictions were placed on total consumption of fats and oils in different classes of use, including protective coatings. The growing shortage of fats and oils, largely as a result of the extensive requirements of edible oils for the United Nations' food program, has made the additional Order M-332 necessary for the conservation of drying oils, according to the Paint, Varnish and Lacquer Unit of the Protective Coatings Section, Chemicals Division, WPB.

The order limits the amount of oil (pounds per gallon) which can be used after July 1 in the manufacture of ten different classes of interior and exterior protective coatings. It also forbids the sale by any crusher, processor, manufacturer, or wholesaler of linseed oil or fish oil having a non-volatile content in excess of 70 percent by weight. This means that the oil sold will have to be diluted with solvents by at least 30 percent.

Exceptions from WPB authorization are provided with respect to deliveries for medicinal or pharmaceutical purposes, and for human or animal consumption, and in containers of one pint or less.

## FISH OILS RESERVED FOR GOVERNMENT PURCHASE

The War Food Administration has set up a purchase program under which it will obtain for war needs regular supplies of crude fish oils pressed from the 1943-44 catch of California sardine; Oregon and Washington pilchard; menhaden; and Alaska herring.

"Crude fish oil" means any oil, which has not been refined, produced by the reduction of the whole or any part, including offal, of any fish of the above species.

Food Distribution Administration Order No. 59, issued June 30 and effective July 1, requires producers of these oils to set aside for purchase by the Food Distribution Administration the 2nd, 6th, and every 6th tank car (60,000 pounds) thereafter from the new production. Provision is made for a producer's substitution of tank cars other than those specified in the order, with the Director's approval. If offers made by producers, in accordance with the provisions of the order, are not accepted by the Government within 7 days after receipt, the particular lot of oil covered by the offer is no longer subject to the provisions of the order. These oils will go into the Government reserves and be distributed to meet military, Lend-Lease, and essential civilian requirements.

The offer to sell shall be made by telegram or letter addressed to: Chief, Fats and Oils Branch, Food Distribution Administration, War Food Administration, Washington, D. C.; the purchase price shall not exceed the ceiling price established by the Office of Price Administration; delivery of the oil to a carrier shall be made within ten days after the oil is produced; and, the offer shall remain open for acceptance for seven days after the receipt thereof by a governmental agency.

## FISH AND MARINE ANIMAL OIL PRODUCTION AND DELIVERY CONTROL UNDER WFA

Certain fats and oils may be produced or delivered without regard for any WPB preference ratings placed on purchase orders for them after June 30, 1943, according to a WPB announcement. These items, previously under WPB supervision, are now controlled by the War Food Administration under Food Distribution Regulation No. 1.

Priorities Regulation No. 3, as amended June 30, adds the following items to List A, which permits their production or delivery without regard to preference ratings: tobaccos; vegetable, fish, marine animal and animal fats and oils, whether edible or inedible, and including their by-products and residues (whether resulting from refining, distillation, saponification, pressing or settling); sulfated, sulfonated, and sulfurized fats and oils; tall oil; wool grease; soap (other than metallic soap); fatty acids; glycerine. Delivery under rated purchase orders for these items, placed before June 30 may, however, be made prior to July 20, 1943.

## OFFERS TO PURCHASE NATURAL VITAMINS A AND D IN FISH LIVER OIL WITHDRAWN

The Food Distribution Administration, on June 23, gave notice to fish liver oil producers that invitation to submit offers for the sale of vitamin-bearing fish liver oils in accordance with the following announcement is withdrawn as indicated:

Announcement FSC-1189, Fish Liver Oil (Natural Vitamins A & D in Fish Liver Oil) - Final date to receive offers July 6, 1943.

## FATS AND OILS ADDED TO WFA PRIORITY LIST

On June 1, all fats and oils and their derivatives were added to the list of products for which priorities can be issued by the War Food Administration. Inclusion of these commodities under the scope of Food Distribution Regulation 1 was effected by amending the term "foods" to include these products in Amendment 1 to Food Distribution Regulation 1 issued May 29.

Under the original regulation, the term "food" was limited insofar as it applied to fats and oils. As amended, the regulation includes all fats and oils from their raw stage through their processing. This centralizes the issuance of priorities on fats and oils in the Food Distribution Administration.

## VITAMIN A REPORTS DIRECTED TO WPB CHEMICALS DIVISION

All reports and communications relating to the use of Vitamin A, should be addressed to the Chemicals Division of the War Production Board, instead of the Health Supplies Branch as originally provided, it was announced June 2, by the WPB in amending Limitation Order L-40. This order restricts the contents of Vitamin A in preparations for human and animal consumption. "Vitamin A" is defined as vitamin A and its "pro-vitamins" such as carotenes and cryptoxanthin derived from plant, animal, fish, or marine animal sources. "Fish liver oils" means oils containing vitamin A derived, extracted or processed from livers of the cod, shark, halibut, or other fish.

## BURLAP BAGS FOR FISH MEAL

The number and quantity of products which can be packed in new burlap bags is increased under the terms of Conservation Order M-221 - Textile Bags - as amended June 11, according to the War Production Board press release. This reflects an improvement in the supply of burlap and, in addition, the availability of heavy-weight burlap. Heretofore, only light-weight burlap has been available for bag making.

Some question, however, has arisen in industry regarding the interpretation of the order and its effect on the use of burlap bags for fish meal. Insofar as the Service can determine, the situation with respect to bags for fish meal is not altered. The following interpretations are given for purpose of clarification:

1. Fish meal manufactured for sale as an animal feed is considered to be a processed feed under paragraph (o) and an agricultural product under paragraph (p).
2. Fish meal so manufactured therefore may be packed in new burlap bags. The quantity of new bags allowable is 100% of the number the operator accepted during the calendar year 1941.
3. Fish meal produced for fertilizer or sold without definite assurance of use as animal feed cannot be packed in new burlap bags; however, used burlap bags are permitted. According to M-221 as amended June 11, 1943, there are no limitations on used bags. Fish meal and fish scrap may be packed also in new cotton or paper bags and in used cotton bags.

#### AGAR CONTROL PLACED IN WPB CHEMICALS DIVISION

Control and administration of agar, like most other drugs, now being under its Chemicals Division, the War Production Board on June 2 amended Conservation Order M-96 - Agar - directing that all future reports and correspondence relating to this drug be addressed to the Chemicals Division, instead of the Health Supplies Branch. Order M-96 defined agar as a mucilaginous substance extracted from *Gelidium corneum* and other species of *Gelidium* and closely related algae. It is also known as Agar-Agar, Chinese Gelatin and Japanese Gelatin and was placed under restriction in February 1942 to conserve the supply and direct distribution to essential purposes.

#### FDA PURCHASES FISHERY PRODUCTS VALUED AT \$1,441,663 IN APRIL

Total purchases in April of food and non-foodstuffs by the Food Distribution Administration amounted to \$208,674,355, of which amount \$1,441,663 was spent for purchases of fishery products, the Department of Agriculture reported in May. Fishery products purchased included canned fish, clams, and oysters; dried and pickled fish; fish and oyster byproducts; and vitamin-bearing fish liver oils, with canned clams and oysters being the only new items on the list.

#### Purchases of Fishery Products by F.D.A.

Commodity Unit	April 1943		Jan. 1-Apr. 30, 1943		Mar. 15, 1941-Apr. 30, 1943	
	Quantity	F.O.B. Cost Dollars	Quantity	F.O.B. Cost Dollars	Quantity	F.O.B. Cost Dollars
<b>FISH</b>						
Clams, canned Cases	2,400	17,760	2,400	17,760	2,400	17,760
Herring, do do	-	-	3,878	12,280	254,753	785,868
Mackerel, do do	10,300	52,427	157,732	805,948	722,765	3,607,558
Oysters, do do	1,100	14,740	1,100	14,740	1,100	14,740
Pilchards, do do	32,544	119,257	781,552	3,106,558	5,514,108	20,038,878
Salmon, do do	19,142	145,578	404,015	3,670,810	5,511,731	52,291,094
Sardines, do do	126,940	511,334	136,844	551,752	2,266,768	8,967,260
Fish, misc. do do	3,472	15,860	4,362	22,344	24,362	158,344
Fish, flaked, do do	-	-	1,225	16,038	38,176	332,917
Total .....	195,898	876,956	1,493,108	8,218,230	14,336,163	86,214,419
Fish, dry-salted Lbs.	2,129,448	290,238	3,132,584	408,179	14,340,104	1,930,080
Fish, pickled do	1,067,000	100,815	1,077,000	102,015	1,077,000	102,015
Total .....	3,196,448	391,053	4,209,584	510,194	15,417,104	2,032,095
<b>BY-PRODUCTS</b>						
Fish meal do	-	-	1,802,100	69,160	4,121,200	160,412
Oyster shell flour do	-	-	-	-	1,350,000	4,582
Oyster shell grits do	-	-	60,000	258	1,340,000	5,275
Total .....	-	-	1,862,100	69,418	6,811,200	170,269
<b>VITAMINS</b>						
Vitamin A Fish Liver oil M Units	689,301	127,706	8,224,211	1,295,298	37,172,361	5,657,398
Vitamins A and D Fish Liver oil Gallons	17,750	45,948	232,592	1,457,479	239,912	1,470,346
Total .....	-	173,654	-	2,752,777	-	7,127,744
Grand Total .....	-	1,441,663	-	11,550,619	-	95,544,527

## Sectional Marketing Reviews

### FISHERIES OF VIRGINIA

In the Eastern Shore section of Virginia, prices paid to producers for hard clams have reached what is probably an all-time high, according to the mid-June report of the Service's statistical agent in that area. In normal times, the average price for hard clams in the vicinity of Chincoteague is about \$5.00 per thousand but noticeable price increases began in the early part of 1942 and in June of this year the price was reported to have been \$25.00 per thousand.

Hand-line fishing for gray trout and mackerel seining have been quite successful this season but pound-net fishing is reported to be below normal. A shortage of manpower has been felt throughout this area, and it is believed that production of all fishery products will be below normal because of it.

Soft crabs are fairly plentiful and a good demand has maintained the prices at a point where the producers are able to make very good daily wages. The catch of hard crabs is limited by the unavailability of picking labor, the production of crab meat being about 50 percent below normal.

### FISHERIES OF THE SOUTH ATLANTIC STATES

A general shortage of ice in the southeastern states in June had a very serious effect on the economic aspects of the fishing industry of that area, according to the Service's marketing specialist in Jacksonville. According to available sources of information, no single major break-down in the supply was responsible for the shortage, but a general lack of labor and the extremely hot weather were the principal causes of the difficulty.

Insufficient ice at original loading points for rail cars and trucks and the inability to have them properly re-iced en route to northern markets resulted in shipments of fish and other seafood reaching their destination in poor condition. On some occasions, it was not possible to sell the fish at all and those that were sold brought lower prices than they would normally have commanded, with a resultant loss in income all along the line.

Added to these difficulties was a manpower shortage at the cold-storage plants which necessarily curtailed their receipts of fish at a time when storage was badly needed. This has been a contributing factor in the low prices paid to fishermen, especially those fishing for groupers, prices of which dropped appreciably during the early weeks in June.

### FISHERIES OF WASHINGTON AND OREGON

In the four-week period ending June 12, halibut continued to be the leading species in volume, about 4,289,000 pounds being landed at Seattle alone during this period at prices ranging from 20 to 27½ cents per pound for chicken and 21½ to 28½ cents for medium halibut. The rate of catch was considerably higher this year than last, and the International Halibut Commission announced that the season in the local area (Areas I and II) would close at midnight June 20. Last year, these areas closed June 29. Area III will remain open until its quota is obtained. Otter trawl fishing from Pacific Northwest ports was reported as being successful in the latter part of May and the first two weeks in June, with sole and "lingcod" making up the major portion of the catch with this type of gear.

Receipts of troll-caught king salmon at Seattle during May totaled approximately 643,000 pounds as compared with 539,000 pounds during the same period a year ago. Prices during May continued high, ranging from 25 to 37 cents per pound for red kings and from 20 to 32 cents for white king salmon, as compared with 22.2 and 16.33 cents for large and small red king salmon and 14.99 cents per pound for white kings during May of last year.

Of interest during the week ending June 5 was the landing of a record trip of ocean crabs by the vessel Lucin fishing out of Bay Center, Washington. This vessel caught a total of 1,082 dozen crabs in a single day's fishing, which sold on the fresh market at \$2.00 per dozen. The catch was made approximately 55 miles offshore while the vessel was fishing with 325 crab pots. Normal crabbing operations are conducted much closer to shore.



## Fresh Fish Trade

### MAY NEW BEDFORD LANDINGS UP

In the midst of general reports of reduced production in Massachusetts and Maine resulting from a multiplicity of causes, New Bedford landings in May were over 7,300,000 pounds as compared with over 5,300,000 pounds in May 1942. This is nearly 1,000,000 pounds greater than the total for any single previous month reported for New Bedford.

### NEW ENGLAND VESSEL LANDINGS IN APRIL 23 PERCENT BELOW A YEAR AGO

Landings by fishing vessels at the ports of Boston and Gloucester, Mass., and Portland, Maine, during April totaled 27,017,238 pounds, valued at \$2,345,379 to the fishermen, according to Current Fishery Statistics No. 69, released by the U. S. Fish and Wildlife Service. This was an increase of 20 percent over the landings of the previous month, but a decrease of 32 percent from those of the same month a year ago. In spite of the reduction in landings, the value of the April catch showed an increase of 38 percent over that of April 1942.

Of the total fares, 15,210,951 pounds, valued at \$1,490,725 were landed at Boston; 10,048,163 pounds, valued at \$758,165, at Gloucester; and 1,758,124 pounds, valued at \$96,489, at Portland.

The over-all weighted average price per pound received by fishermen for their catch during April was 8.68 cents as compared with 10.75 cents during March 1943 and 4.25 cents during April 1942, while that for the first four months of 1943 was 9.49 cents compared with 4.99 cents during the similar period of 1942. The weighted average price received for April landings was more than double that received during 1942. However, the average dropped somewhat during the month--the first decline in price since April 1942. From an average of 4.25 cents for all species landed during that month, prices have risen gradually until March 1943, a high of 10.75 cents had been reached.

Total landings at the three ports for the first four months of 1943 amounted to 79,558,950 pounds, valued at \$7,551,187. Compared with the similar period of 1942, this was a decrease of 23 percent in volume landed, but an increase of 46 percent in value received by the fishermen.

Landings by Fishing Vessels at Boston and Gloucester, Mass., and Portland, Maine

Item	April 1943		March 1943		April 1942		Four months ending with--			
	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	April 1943		April 1942	
Cod	6,180,090	10.09	5,051,891	12.35	8,970,151	4.64	15,501,861	11.14	20,891,358	5.37
Haddock	13,662,001	9.23	8,491,084	13.84	17,627,436	4.98	34,054,146	11.20	41,373,114	6.14
Hake	131,375	8.83	253,252	11.72	132,213	4.22	1,039,619	9.21	521,432	6.31
Pollock	683,432	9.35	777,867	12.27	1,911,017	3.70	4,141,636	10.42	4,533,092	4.84
Cusk	212,870	9.28	168,838	11.58	190,525	4.12	487,241	10.24	855,903	5.33
Halibut	26,644	28.09	17,495	31.43	62,497	19.21	58,308	30.96	123,486	20.66
Mackerel	-	-	-	-	44,900	9.00	3,330	14.29	45,880	8.97
Flounders:										
Gray sole	249,815	9.78	297,210	11.02	315,265	4.91	880,734	10.41	1,294,020	6.34
Lemon sole	154,745	13.79	29,480	17.31	187,345	6.64	205,515	15.03	350,115	9.88
Yellowtail	503,924	8.04	174,170	9.79	656,405	2.88	995,099	8.46	1,661,559	4.19
Blackback	118,955	9.03	112,020	12.07	89,285	3.57	416,885	9.82	305,675	5.95
Dab	262,505	6.86	168,147	8.34	201,025	2.95	640,415	7.87	727,578	4.59
Other	-	-	-	-	620	-	565	-	2,070	-
Rosefish	4,488,824	4.25	6,670,132	5.30	8,991,388	2.27	20,132,722	4.90	30,295,204	2.90
Whiting	15,599	9.26	117,685	8.20	32,232	3.89	286,721	7.43	90,132	3.83
Wolffish	137,305	7.91	41,375	9.45	406,700	3.16	208,773	8.48	506,070	3.78
Scallops (meats)	63,306	57.88	33,429	65.60	94,882	28.79	135,104	58.65	139,010	31.17
Other, fresh	126,748	-	179,775	-	10,700	-	370,276	-	35,428	-
<b>Total</b>	<b>27,017,238</b>	<b>8.68</b>	<b>22,583,850</b>	<b>10.75</b>	<b>39,924,586</b>	<b>4.25</b>	<b>79,558,950</b>	<b>9.49</b>	<b>103,751,126</b>	<b>4.99</b>
By ports:										
Boston	15,210,951	9.80	13,186,142	13.10	26,375,443	4.84	47,419,848	11.18	69,081,485	5.71
Gloucester	10,048,163	7.55	8,142,053	7.56	11,298,240	2.98	26,679,009	7.29	28,996,509	3.53
Portland	1,758,124	5.49	1,255,655	6.75	2,250,903	3.66	5,460,083	5.61	5,673,132	3.59

\*Weighted average of prices per pound paid to fishermen.



## NEW YORK SALT-WATER RECEIPTS IN MAY 17 PERCENT ABOVE A YEAR AGO

There were 23,905,000 pounds of fresh and frozen fishery products received on the New York City salt-water market in May, according to the Service's Market News office there. This represented increases of 9 percent above the previous month and 17 percent above May a year earlier. Shellfish receipts were 6 percent above May last year but because of the seasonal decline in oysters, the totals were 6 percent under April. Blackback flounders lead all other species in volume in May with a total of 2,717,000 pounds, and were followed by mackerel with 2,260,000 pounds and shad with 2,200,000 pounds. Receipts of all items in the first five months of 1943 totaled 95,358,000 pounds, an increase of 2 percent over the 93,361,000 pounds received during the same period last year.

Receipts of Fresh and Frozen Fishery Products--Salt-water Market, New York City\*

Item	May	May compared with		April	May
	1943	April 1943	May 1942	1943	1942
Classification:	Pounds	Percent	Percent	Pounds	Pounds
Fish	18,747,000	+ 14	+21	16,400,000	15,534,000
Shellfish, etc.	5,158,000	- 6	+ 6	5,474,000	4,852,000
Total receipts	23,905,000	+ 9	+17	21,874,000	20,386,000
Important Items:					
Cod	2,105,000	- 20	+43	2,634,000	1,473,000
Flounders:					
Blackback	2,717,000	+ 68	+13	1,618,000	2,402,000
Yellowtail	900,000	- 52	-33	1,888,000	1,335,000
Halibut	938,000	+ 633	+81	128,000	519,000
Haddock	1,584,000	- 26	+12	2,142,000	1,420,000
Mackerel	2,260,000	+ 266	+ 7	618,000	2,117,000
Scup (percy)	1,496,000	+ 143	+35	616,000	1,112,000
Sea trout, gray	479,000	+1397	+24	32,000	387,000
Shad	2,200,000	+ 10	+69	2,004,000	1,303,000
Whiting	890,000	- 19	+52	1,103,000	587,000
Clams, hard	2,066,000	- 4	+11	2,149,000	1,869,000
Lobsters	518,000	+ 44	+	359,000	508,000
Shrimp	1,410,000	+ 133	+35	606,000	1,043,000
Arrivals by:					
Fishing vessels	2,817,000	+ 10	+16	2,568,000	2,432,000
Truck, freight, and express	21,088,000	+ 9	+17	19,306,000	17,954,000

\*Excluding imports entered at New York City.

## CHICAGO FISH RECEIPTS REACH ALL-TIME HIGH IN MAY

What was probably an all-time high for receipts of fishery products in the Chicago wholesale market was reached in May when 8,734,000 pounds were received during the month, according to the Service's local Market News office. This represented an increase of 38 percent over the previous month and 82 percent over May a year ago. The total of 31,804,000 pounds received in the first five months of this year is 17 percent more than the 27,164,000 pounds received in the same period last year. Halibut receipts led all others with a total of slightly over two million pounds--202 percent higher than in May 1942, and for the five-month period showing an increase of 30 percent.

According to reports received by the Office of the Coordinator of Fisheries, more species of fish are being processed. For example, "suckers" or "mulletts" are being made into fillets for the first time in the Green Bay, Wisconsin, region. Carp are also beheaded, fleeced, and split to make them more attractive to the trade, because the housewife has experienced trouble in trying to butcher the fish. Dressed flounders are also coming into the Chicago market from the Pacific Northwest.

## Receipts of Fresh and Frozen Fishery Products at Chicago

Item	May 1943	May 1943 compared with		5 months Jan.-May 1943	5 mos. 1943 compared with 5 mos. 1942	
		Apr. 1943	May 1942		Percent	Percent
Classification:	Pounds	Percent	Percent	Pounds	Percent	Pounds
Fresh-water fish	4,019,000	+ 1	+ 56	17,875,000	+ 15	35,913,000
Salt-water fish	3,607,000	+ 99	+145	10,400,000	+ 29	21,913,000
Shellfish, etc.	1,108,000	+ 97	+ 48	3,529,000	0	10,342,000
Total receipts	8,734,000	+ 38	+ 82	31,804,000	+ 17	68,167,000
Important Items:						
Carp	466,000	+ 29	+123	1,978,000	+ 88	2,594,000
Lake herring	251,000	- 14	+ 38	1,107,000	- 8	3,568,000
Lake trout	739,000	+ 9	+ 27	2,537,000	+ 3	6,417,000
Sheepshead	739,000	+159	+ 67	1,421,000	+ 56	1,808,000
Whitefish	220,000	- 39	+ 31	2,273,000	+ 74	3,411,000
Yellow pike	376,000	- 23	+248	1,799,000	+ 83	2,297,000
Haddock fillets	264,000	+ 21	+200	590,000	+ 35	1,022,000
Halibut	2,085,000	+848	+202	4,247,000	+ 30	8,977,000
Shrimp	955,000	+203	+ 49	2,301,000	+ 2	7,119,000
Leading Sources:						
Louisiana	395,000	+216	- 20	1,138,000	- 24	4,696,000
Massachusetts	474,000	- 30	+ 1	2,550,000	- 20	8,013,000
Michigan	1,128,000	+ 66	+ 29	2,808,000	- 19	7,849,000
British Columbia	1,560,000	+467	+107	3,754,000	+ 16	9,338,000
Domestic total	6,292,000	+ 33	+ 73	20,289,000	+ 10	47,694,000
Imported total	2,441,000	+ 53	+110	11,515,000	+ 32	20,473,000
Transported By:						
Truck	1,628,000	- 10	- 19	7,442,000	- 30	24,937,000
Express	4,693,000	+ 94	+144	11,971,000	+107	19,448,000
Freight	2,413,000	+ 14	+184	12,391,000	+ 15	23,782,000

## GULF PRODUCTION DURING FIRST 4 MONTHS IN 1943 UNDER LAST YEAR

Receipts of all important fishery products at important ports in the Gulf states in the first four months of this year, with the exception of salt-water and fresh-water fish, were below the same period a year ago, according to the Service's New Orleans Fishery Market News office. Hard crab production in April showed a large seasonal increase over the previous month and was also 23 percent above the same month one year earlier. April supplies of shrimp, for all uses, were 90 percent over those of March, but 45 percent below April last year.

## Production of Fishery Products in the Gulf States\*

Item	Unit	April 1943	April 1943 compared with		4 months Jan.-Apr. 1943	Compared with 4 months 1942		12 months Jan.-Dec. 1942
			Mar. 1943	Apr. 1942		Percent	Percent	
Shrimp:			Percent	Percent		Percent		
For canning	Bbls.	43	- 90	-99	10,838	-49		187,285
Other	do	10,108	+106	-17	32,858	0		173,051
Total	do	10,151	+ 90	-45	43,696	-19		360,336
Oysters:								
For canning	do	126,094	- 12	-22	480,888	-13		567,206
Other	do	38,100	- 5	+95	159,750	+27		244,032
Total	do	164,191	- 10	-10	640,638	- 6		811,238
Hard crabs	Lbs.	827,000	+572	+23	1,165,000	-29		14,148,000
Crab meat, fresh	do	96,000	+700	+39	131,000	-21		1,450,000
Salt-water fish	do	461,000	- 6	- 5	1,928,000	+ 4		6,039,000
Fresh-water fish	do	98,000	+ 66	+ 34	209,000	+27		521,000

\*Includes production in Alabama, Mississippi, Louisiana, and Texas.

## APRIL FISH RECEIPTS AT SEATTLE 8 PERCENT ABOVE LAST YEAR

Total receipts of fresh and frozen fishery products in Seattle during April amounted to 3,689,000 pounds, according to the Service's Market News office in that city. This was a decline of 20 percent below the 4,630,000 pounds received the previous month, but was 8 percent above receipts for April a year ago. It brought the total for the first four months of the year to 15,300,000 pounds, 26 percent above that for the same period last year. With the opening of the halibut season in the middle of the month, this species again became the most important item of production for the area. Receipts were 34 percent above the quantity landed last year in April. Most of the over-all decline below the previous month was caused by large seasonal decreases in supplies of cod, "lingcod", herring, eulachon smelt, sablefish, and soupfin shark.

Receipts of Fresh and Frozen Fishery Products at Seattle\*

Item	April 1943	April 1943 compared with		4 months Jan.-Apr. 1943	4 mos. 1943 compared		12 months 1942
		Mar. 1943	Apr. 1942		4 mos. 1942	1942	
Classification:	Pounds	Percent	Percent	Pounds	Percent	Pounds	
Total fish and shellfish	3,689,000	- 20	+ 8	15,300,000	+ 26	70,997,000	
<u>Important Items:</u>							
Flounders	503,000	+ 51	+ 19	1,096,000	- 10	7,712,000	
Halibut	1,314,000	+134	+ 34	3,669,000	+ 82	19,121,000	
"Lingcod"	173,000	- 79	- 54	1,552,000	+ 7	5,766,000	
Rockfishes	810,000	+ 32	+419	1,770,000	+232	1,791,000	
Sablefish	172,000	- 51	- 63	998,000	+ 8	4,307,000	
Salmon, chinook or king	265,000	- 12	- 21	804,000	- 3	9,022,000	
Crabs, hard	149,000	+ 26	- 10	418,000	- 36	1,334,000	
Oysters, Pacific, shucked	169,000	- 1	+ 52	601,000	+ 11	1,158,000	

\*Halibut and shark fleets and receipts from local and all other sources.

## FRESH FISH PRICES ESTABLISHED FOR 48 ITEMS BY OPA

Maximum prices for 48 classifications of fresh fish, in sales by producers and wholesalers, were established on a specific cents-per-pound basis on June 30 by the OPA at levels which represented a substantial rollback. The extent of the rollback as compared with present day prices will vary by individual species and by the extent that current prices are now above or below their normal seasonal level. On a number of the species, however, the schedule prices will represent a rollback of from 10 to 20 percent below even current prices which have recently dropped sharply because of the landing of unusually heavy catches. The OPA prices are in terms of summer and winter seasons and the degree of rollback will become more apparent as supplies become shorter in the fall and winter months. The action was taken through Maximum Price Regulation No. 418 (Fresh Fish and Sea Food). The regulation becomes effective July 13, 1943.

A companion retail price regulation will follow as soon as possible and, again, will represent marked reductions under going retail prices for this increasingly important food. Fresh fish and shellfish, major items in the cost of living, have not previously been under price control. Frozen and processed fish are already under price control and the setting of producer and wholesaler maximums on fresh fish is expected to lead to some revisions in prices of the frozen and processed commodity.

The maximum prices established are in five categories, at the port of entry. To figure them in any other city, transportation costs are added. The regulation authorized OPA Regional Offices to level off transportation charges in the interests of uniform maximum prices by establishing a specific transportation allowance for any area or locality within its jurisdiction. The Regional Office may transfer this authority to District Offices. The five categories for which maximum prices are established are ex-vessel--the producer's price, both in bulk and boxed; primary fish shipper-wholesaler, retailer-owned co-operative wholesaler, cash-and-carry wholesaler, service-and-delivery wholesaler. Pricing throughout is by type of sale.

Only two species of shellfish, as distinct from fish, are priced in the action--scallops and Pacific crabs. Others will be added from time to time, however, as OPA obtains sufficient data on which to act. The same is true, too, of species of fish not priced. To do this,

OPA will simply have to amend the regulation to include the price tables for the additional species covered. Covered now, in addition to the two types of shellfish, are the leading species of fresh fish caught in the New England area and halibut and salmon along the West Coast and Alaska shores. The regulation is made applicable to United States territories and possessions primarily because salmon and halibut are produced in Alaska.

While fresh fish and shellfish are major items in the cost of living, the problem of controlling prices for them has been difficult to solve because of the highly fluctuating nature of the industry, its seasonal features and the high perishability of fish in general. Then, too, price control has to be interlocked with allocation. The problems involved here are being worked out in conferences with the Office of the Coordinator of Fisheries, Department of the Interior.

Because of the problems involved and the increasing importance of fresh fish and seafood in the national diet under war conditions, OPA will follow up issuance of the regulation with an on-the-scene check by representatives of its National Office. This investigation will be concentrated on the distribution features of the regulation.

Production of fresh fish in the United States in the last 10 years has varied from a low of 2,600,000,000 pounds in 1932 to a high of 4,900,000,000 pounds in 1941. It has fallen off sharply since 1941, however, because of war conditions, and the estimated 1943 production is 3,650,000,000 pounds. This drop in production has come with an increased demand due to war limitations on the supply of meat available to the civilian market. The result has been that prices of fresh fish and shellfish have spiralled to unprecedented highs, with the imposition of controls to reduce those prices made an imperative part of OPA's entire fight to control inflation and keep food prices in line. The average price for the major species of fish landed at Boston in 1939 was \$2.79 per hundred pounds. This same average price in 1942 had jumped to \$6.45 and the increase has been at an ever sharper rate since the end of 1942. During the first quarter of 1943, fresh fish prices to the fishermen have increased 58 percent over the same quarter of 1942. In March, the average per hundred pounds had mounted to \$16.52.

MFR 418 follows as it appeared in the Federal Register except that the tables have been condensed to seasons rather than showing each monthly price. Boxed prices have not been listed in Table A separately as, in all instances, they were 1 cent per pound higher than ex-vessel prices.

TABLE A -- MAXIMUM PRICES FOR PRODUCERS OF FRESH FISH AND SEAFOOD

Price in cents per pound for bulk ex-vessel--Boxed prices are 1 cent per pound higher

Schedule No.	Species	Style of dressing	Size	Months	Season Price	Months	Price
1	Alewives	Round	All	All	1 1/2	-	-
2	Codfish	Drawn	25# up	Apr-Sept	6	Oct-Mar	8
		"	10-25#	"	6 1/2	"	8 1/2
		"	2 1/2-10#	"	6	"	8
		"	Under 2 1/2#	"	5 1/2	"	7
		Round	-	"	2	"	3
3	Cusk	Drawn	-	"	5 1/2	"	7 1/2
4	Blackback	Round	-	"	5	"	7
5	Dabs, sea.	Round	-	"	4 1/2	"	6 1/2
6	Yellowtail	Round	-	"	4	"	6
7	Haddock	Drawn	2 1/2# up	"	7	"	9
		"	Under 2 1/2#	"	6 1/2	"	8 1/2
		Round	-	"	2	"	3
8	Hake	Dressed	2 1/2# up	"	6 1/2	"	8 1/2
		"	Under 2 1/2#	"	4 1/2	"	6 1/2
		Round	-	"	2	"	3
9	Hake, mud	Round	-	"	2	"	3
10	Herring	Round	All	All	1 1/2	-	-
11	Pollock	Drawn	-	Apr-Dec	4 1/2	Jan-Mar	7
		Round	2 1/2# up	"	3 1/2	"	6
		"	Under 2 1/2#	"	2-3/4	"	5
12	Rosefish	Round	-	Apr-Sept	3-3/4	Oct-Mar	4 1/2
13	Sole, gray	Round	-	"	7	"	9
14	Sole, lemon	Round	-	"	8	"	11
15	Whiting	Round	-	May-Oct	2	Nov-Apr	2 1/2
		Dressed	-	"	4 1/2	"	5 1/2



TABLE A.--MAXIMUM PRICES FOR PRODUCERS OF FRESH FISH AND SEAFOOD (Continued)

Price in cents per pound for bulk ex-vessel--Boxed prices are 1 cent per pound higher							
Schedule No.	Species	Style of dressing	Size	Months	Price	Months	Price
16	Wolffish	Drawn	"	Apr-Sept	4½	Oct-Mar	7½
17	Scallops, sea	Meats	"	"	30	"	35
18	Scallops, bay	"	"	All	45	"	"
19	Swordfish	Dressed	All	"	30	"	"
20	Cod, true (Pacific Coast)	Round	"	May-Aug	4½	Sept-Apr	6½
		Dressed	"	"	6	"	8-3/4
21	*Crabs (Pacific Coast) (Per Dozen)2/	Round	"	All	1.75	"	"
22	Flounder (Pacific Coast)	Round	"	May-Aug	3½	Sept-Apr	4½
23	Halibut3/	Dressed	5-10#	All	16	"	"
		"	10-60#	"	17½	"	"
		"	Over 60#	"	18	"	"
24	Lingcod (Pacific Coast)3/	"	6# & up	May-Aug	8	Sept-Apr	10
		"	Under 6#	"	3½	"	5½
25	*Red cod (Rock cod) (Pacific Coast)	Round	All	"	3½	"	4½
		Dressed	"	"	7	"	9
26	*Sablefish3/	"	5# & up	"	12	"	14
		"	Under 5#	"	6	"	8
	*Salmon (Pacific Coast)						
27	King, troll caught4/	Drawn	14# or over	All	22	"	"
	Red meatd	"	7-14#	"	18½	"	"
	White "	"	All	"	14	"	"
28	Silver, troll caught4/	Round	"	"	16½	"	"
29	Silver, seine caught5/	Drawn	"	June-July	7	Aug	8
		"	"	Sept-Dec	11½	"	"
30	Fall, seine caught5/	Round	"	June-Dec	8	"	"
31	Pink, " " 5/	"	"	"	5	"	"
32	Sockeye, " " 5/	"	"	"	16	"	"
33	Chinook7/	"	"	May-July	17	Aug 1-10	15
		"	"	Aug 11-31	13½	"	"
34	Chinook8/	"	"	May-July	15	Aug 1-26	13½
35	Steelhead	"	"	Apr-June 10	4	June 11-Oct	10½
36	Smelt, silver (Pacific Coast)	"	"	May-Aug	8½	Sept-Apr	10½
	Sole (Pacific Coast)	"	"	"	"	"	"
37	Dover	"	"	"	3½	Sept-Apr	4½
38	English	"	13" & up	"	4½	"	5½
		"	11½-13"	"	3	"	4
39	Petrale	"	All	"	5	"	6
40	Rex	"	"	"	2	"	3
41	Sand	"	"	May-Aug	4	"	5
42	Turbot	"	"	"	3½	"	4½
	*Tuna (Pacific Coast)	"	"	"	"	"	"
43	Albacore	"	"	All	16½	"	"
44	Yellowfin	"	"	"	10	"	"
45	Bluefin	"	"	"	9½	"	"
46	Skipjack	"	"	"	9	"	"
47	*Bonito (Pacific Coast)	"	"	"	7-3/4	"	"
48	*Yellowtail (Pacific Coast)	"	"	"	7½	"	"

\* No boxed price listed.

1/ Add 1 cent per lb. when landed ex-vessel in New York City.

2/ Price applicable only when landed ex-vessel in ports of entry in Washington and Oregon.

3/ Deduct 1½¢ when landed ex-vessel in any U. S. port of entry except Seattle, Washington; Astoria, Oregon; and Eureka, California; and following amounts when landed ex-vessel in following ports of entry in Alaska: Ketchikan 1½¢, Wrangell and Petersburg 1-3/4¢, Juneau, Sitka, and Pelican City 2¢, and Port Williams 2½¢.

4/ Deduct following amounts when landed ex-vessel in following Alaska ports of entry: Ketchikan 1½¢, Wrangell and Petersburg 1-3/4¢, Juneau, Sitka, and Pelican City 2¢, and Port Williams 2½¢.

5/ Applies only when delivered ex-vessel Neah Bay, Washington, fishing grounds of Juan de Fuca Strait, and Puget Sound.

6/ Applies only when delivered ex-vessel Neah Bay, Washington, and fishing grounds of all waters of Oregon and Washington.

7/ Applies only when caught in Columbia River.

8/ Applies only when caught in bays, streams, and rivers or Oregon other than the Columbia River.

TABLE B — MAXIMUM PRICES FOR PRIMARY FISH SHIPPER WHOLESALERS OF FRESH FISH AND SEAFOOD

Prices in cents per pound							
Schedule No.	Species	Style of dressing	Size	Months	Price	Months	Price
1	Alewives	Round	All	All	2 1/2	-	-
2	Codfish	Dressed	2-10#	Apr-Sept	10 1/2	Oct-Mar	13 3/4
		"	10-25#	"	11 1/2	"	13 3/4
		Drawn	2-10#	"	8	"	10
		"	10-25#	"	8 1/2	"	10 1/2
		"	Under 2 1/2#	"	7 1/2	"	9
		Round	"	"	4	"	5
		Fillets	All	"	2 1/2	"	2 1/2
		Sliced	"	"	19 1/2	"	23 1/2
		Dressed	Over 25#	"	10 1/2	"	13 1/2
		Drawn	"	"	8	"	10
3	Quak	"	All	"	7 1/2	"	9 1/2
		Fillets	"	"	20 3/4	"	25 3/4
		Dressed	"	"	9 3/4	"	12 1/2
4	Blackback	Round	"	"	7	"	9
		Fillets	"	"	29 1/2	"	30
5	Dab, sea	Round	"	"	6 1/2	"	8 1/2
		Fillets	"	"	29 1/2	"	30
6	Yellowtail	Round	"	"	6 1/2	"	8
		Fillets	"	"	29 1/2	"	30
7	Haddock	Drawn	Over 2 1/2#	"	9	"	11
		"	Under 2 1/2#	"	8 1/2	"	10 1/2
		Round	All	"	4	"	5
		Fillets	"	"	24	"	28 3/4
		Dressed	Over 2 1/2#	"	11 1/2	"	13 3/4
8	Hake	"	Under 2 1/2#	"	6 1/2	"	8 1/2
		"	Over 2 1/2#	"	8 1/2	"	10 1/2
		Round	All	"	4	"	5
		Fillets	"	"	20	"	24
9	Hake, mud	Round	"	"	4	"	5
		Drawn	"	"	4 3/4	"	6
10	Herring	Round	"	All	2 1/2	-	-
11	Pollock	Drawn	"	Apr-Dec	6 1/2	Jan-Mar	9
		Round	Over 2 1/2#	"	5 1/2	"	8
		"	Under 2 1/2#	"	4 3/4	"	7
		Fillets	All	"	16	"	21
		Dressed	"	"	18 1/2	"	11 1/2
12	Rosefish	Round	"	Apr-Sept	2 1/2	Oct-Mar	5 3/4
		Fillets	"	"	22	"	22
13	Sole, gray	Round	"	"	9 1/2	"	11 1/2
		Fillets	"	"	34	"	40 1/2
14	Sole, lemon	Round	"	"	10 1/2	"	13 1/2
		Fillets	"	"	38 1/2	"	48 1/2
15	Whiting	Round	"	May-Oct	3 1/2	Nov-Apr	4
		Dressed	"	"	6 1/2	"	7 1/2
		Reg. fillets	"	"	15 1/2	"	16 3/4
		Butterfly fillets	"	"	15	"	16 1/2
		Dressed and skinned	"	"	14	"	15
		Dressed and scaled	"	"	6 3/4	"	7 3/4
16	Wolffish	Drawn	"	Apr-Sept	6 1/2	Oct-Mar	9 1/2
		Dressed	"	"	8 1/2	"	12 1/2
		Dressed and skinned	"	"	16	"	23 1/2
		Fillets	"	"	22	"	31 1/2
17	Scallops, sea	Meats	"	"	33 3/4	"	38 3/4
18	Scallops, bay	"	"	All	49 1/2	"	-
19	Swordfish	Dressed	All	"	33 3/4	"	-
		Cuts-center	"	"	36	"	-
		Cuts-head	"	"	33	"	-
		Cuts-tail	"	"	33	"	-
		Steaks - individual	"	"	47	"	-
20	Cod, true (Pacific Coast)	Round	"	May-Aug	6 1/2	Sept-Apr	8 1/2
		Dressed	"	"	8	"	10 3/4
		Fillets	"	"	17 3/4	"	22 1/2

TABLE B -- MAXIMUM PRICES FOR PRIMARY FISH SHIPPER WHOLESALEERS OF FRESH FISH AND SEAFOOD (Cont'd)

Prices in cents per pound							
Schedule No.	Species	Style of dressing	Size	Months	Price	Months	Price
22	Flounder (Pacific Coast)	Round	All	May-Aug	5 1/2	Sept-Apr	6 1/2
		Dressed	"	"	8 1/2	"	9 1/2
		Filletlets	"	"	22	"	24 1/2
23	Halibut	Dressed	5-10#	All	18 1/2	"	"
		"	10-60#	"	20	"	"
		"	Over 60#	"	18 1/2	"	"
		Steaks	All	"	25 1/2	"	"
24	Lingcod (Pacific Coast)	Dressed	6# & up	May-Aug	10 1/2	Sept-Apr	12 1/2
		"	Under 6#	"	5 1/2	"	7 1/2
		Filletlets	All	"	20	"	24-3/4
25	Rock cod or red cod (Pacific Coast)	Round	"	"	5 1/2	"	6 1/2
		Dressed	"	"	9	"	11
		Filletlets	"	"	21 1/2	"	25 1/2
26	Sablefish	Dressed	6# & up	"	14 1/2	"	16 1/2
		Dressed	Under 6#	"	8	"	10
		Filletlets	All	"	25 1/2	"	29 1/2
		Steaks	"	"	17 1/2	"	20
27	Salmon (Pacific Coast)						
	King, troll caught						
	Red meat	Drawn	14# & up	All	25	"	"
	"	"	Under 14#	"	20-3/4	"	"
	White "	"	All	"	16 1/2	"	"
	Red "	Dressed	12-3/4# & up	"	27 1/2	"	"
	"	"	Under 12-3/4#	"	23 1/2	"	"
	White "	"	All	"	18	"	"
	Red "	Steaks	"	"	29	"	"
	White "	"	"	"	21 1/2	"	"
28	Silver, troll caught	Drawn	"	"	19	"	"
		Dressed	"	"	21	"	"
		Steaks	"	"	24-3/4	"	"
29	Silver, seine caught	Round	"	June-July	10	Aug	11
		"	"	Sept-Dec	15	"	"
		Drawn	"	June-July	11-3/4	Aug	13 1/2
		"	"	Sept-Dec	17 1/2	"	"
		Dressed	"	June-July	13	Aug	14-3/4
		"	"	Sept-Dec	19 1/2	"	"
		Steaks	"	June-July	16 1/2	Aug	18
		"	"	Sept-Dec	23	"	"
30	Salmon (Pacific Coast)						
	Fall, seine caught	Round	"	June-Dec	11	"	"
		Drawn	"	"	12-3/4	"	"
		Dressed	"	"	14-3/4	"	"
		Steaks	"	"	17-3/4	"	"
31	Pink, seine caught	Round	"	"	8	"	"
		Drawn	"	"	9 1/2	"	"
		Dressed	"	"	10 1/2	"	"
		Filletlets	"	"	16	"	"
32	Sockeye, seine caught	Round	"	"	19 1/2	"	"
		Dressed	"	"	25 1/2	"	"
33	Chinook	Round	"	May-Dec	17 1/2	"	"
		Dressed	"	"	22-3/4	"	"
35	Steelhead	Round	"	Apr-May	6	June-Oct	13
		Dressed	"	"	7 1/2	"	16-3/4
36	Smelt, silver (Pacific Coast)	Round	"	May-Aug	10 1/2	Sept-Apr	13
37	Sole (Pacific Coast)						
	Dover	Round	"	"	5 1/2	"	6 1/2
		Dressed	"	"	7	"	8 1/2
		Skinned	"	"	9	"	10 1/2
		Filletlets	"	"	22	"	24 1/2
38	English	Round	13" & up	"	6 1/2	"	7 1/2
		"	11 1/2-13"	"	5 1/2	"	6 1/2
		Dressed	13" & up	"	8 1/2	"	9 1/2
		"	11 1/2-13"	"	6 1/2	"	7 1/2
		Skinned	All	"	9 1/2	"	11
		Filletlets	"	"	22 1/2	"	25-3/4

TABLE B — MAXIMUM PRICES FOR PRIMARY FISH SHIPPER WHOLESALEERS OF FRESH FISH AND SEAFOOD (Cont'd)

Prices in cents per pound							
Schedule No.	Species	Style of dressing	Size	Months	Season Price	Months	Price
39	Petrale	Round	All	May-Aug	7	Sept-Apr	8
		Dressed	"	"	9	"	10 1/2
		Skinned	"	"	11 1/2	"	13
		Filletlets	"	"	24	"	27
41	Sand	Round	"	"	6	"	7
		Dressed	"	"	7-3/4	"	9
		Skinned	"	"	9 1/2	"	11 1/2
		Filletlets	"	"	22	"	25
42	Turbot	Round	"	"	5 1/2	"	6
		Dressed	"	"	7	"	8 1/2
		Skinned	"	"	9	"	10 1/2
		Filletlets	"	"	22	"	26

TABLE C — MAXIMUM PRICES FOR RETAILER-OWNED COOPERATIVE WHOLESALEERS OF FRESH FISH AND SEAFOOD

Prices in cents per pound							
Schedule No.	Species	Style of dressing	Size	Months	Season Price	Months	Price
1	Alewives	Round	All	All	3 1/2	-	-
2	Codfish	Dressed	2-10 1/2	Apr-Sept	12	Oct-Mar	14-3/4
		"	10-25 1/2	"	12-3/4	"	15 1/2
		Drawn	2-10 1/2	"	9	"	11
		"	10-25 1/2	"	9 1/2	"	12
		"	Under 2 1/2	"	8 1/2	"	10
		Round	Under 2 1/2	"	5	"	6
		Filletlets	All	"	2 1/2	"	2 1/2
		Sliced	All	Apr-Sept	21	Oct-Mar	25 1/2
		Dressed	Over 2 1/2	"	12	"	14-3/4
		Drawn	"	"	9	"	11
3	Cusk	"	All	"	8 1/2	"	10 1/2
		Filletlets	"	"	22-3/4	"	27-3/4
		Dressed	"	"	10-3/4	"	14
4	Blackback	Round	"	"	8	"	10
		Filletlets	"	"	25 1/2	"	32
5	Dab, sea	Round	"	"	7 1/2	"	9 1/2
		Filletlets	"	"	25 1/2	"	32
6	Yellowtail	Round	"	"	7	"	9
		Filletlets	"	"	25 1/2	"	32
7	Haddock	Drawn	Over 2 1/2	"	10	"	12 1/2
		"	Under 2 1/2	"	9 1/2	"	12
		Round	All	"	5	"	6
		Filletlets	"	"	26	"	30-3/4
8	Hake	Dressed	Over 2 1/2	"	12-3/4	"	15 1/2
		"	Under 2 1/2	"	7 1/2	"	9 1/2
		"	Over 2 1/2	"	9 1/2	"	12
		Round	All	"	5	"	6
		Filletlets	"	"	21 1/2	"	26
9	Hake, mid	Round	"	"	5	"	6
		Drawn	"	"	5-3/4	"	7
10	Herring	Round	"	All	3 1/2	-	-
11	Pollock	Drawn	"	Apr-Dec	7 1/2	Jan-Mar	10
		Round	Over 2 1/2	"	6 1/2	"	9
		"	Under 2 1/2	"	5-3/4	"	8
		Filletlets	All	"	17 1/2	"	23
		Dressed	"	"	24	"	12-3/4
12	Rosefish	Round	"	Apr-Sept	6 1/2	Oct-Mar	6-3/4
		Filletlets	"	"	21 1/2	"	24
13	Sole, gray	Round	"	"	10 1/2	"	13
		Filletlets	"	"	36 1/2	"	43 1/2
14	Sole, lemon	Round	"	"	12	"	15
		Filletlets	"	"	40-3/4	"	51 1/2



TABLE C - MAXIMUM PRICES FOR RETAILER-OWNED COOPERATIVE WHOLESALEERS OF FRESH FISH AND SEAFOOD (Cont'd)

Prices in cents per pound							
Schedule No.	Species	Style of dressing	Size	Months	Price	Months	Price
15	Whiting	Round	All	May-Oct	4 $\frac{1}{2}$	Nov-Apr	5 $\frac{1}{2}$
		Dressed	"	"	7 $\frac{1}{2}$	"	8 $\frac{1}{2}$
		Regular fillets	"	"	16-3/4	"	18 $\frac{1}{2}$
		Butterfly fillets	"	"	16 $\frac{1}{2}$	"	17-3/4
		Dressed and skinned	"	"	15 $\frac{1}{2}$	"	16 $\frac{1}{2}$
		Dressed and scaled	"	"	7-3/4	"	8-3/4
16	Wolffish	Drawn	"	Apr-Sept	7 $\frac{1}{2}$	Oct-Mar	10 $\frac{1}{2}$
		Dressed	"	"	9 $\frac{1}{2}$	"	14 $\frac{1}{2}$
		Dressed and skinned	"	"	17 $\frac{1}{2}$	"	25 $\frac{1}{2}$
		Fillets	"	"	24	"	33-3/4
17	Scallops, sea	Meats	-	"	36 $\frac{1}{2}$	"	41 $\frac{1}{2}$
18	Scallops, bay	"	-	All	52 $\frac{1}{2}$	-	-
19	Swordfish	Dressed	All	"	36 $\frac{1}{2}$	-	-
		Cuts-center	"	"	38 $\frac{1}{2}$	-	-
		Cuts-head	"	"	35 $\frac{1}{2}$	-	-
		Cuts-tail	"	"	35 $\frac{1}{2}$	-	-
		Steaks-individual	"	"	50	-	-
20	Cod, true (Pacific Coast)	Round	"	May-Aug	7 $\frac{1}{2}$	Sept-Apr	9 $\frac{1}{2}$
		Dressed	"	"	9 $\frac{1}{2}$	"	12 $\frac{1}{2}$
		Fillets	"	"	19 $\frac{1}{2}$	"	24 $\frac{1}{2}$
22	Flounders (Pacific Coast)	Round	"	"	6 $\frac{1}{2}$	"	7 $\frac{1}{2}$
		Dressed	"	"	9	"	10 $\frac{1}{2}$
		Fillets	"	"	24	"	26 $\frac{1}{2}$
23	Halibut	Dressed	5-10#	All	20	-	-
		"	10-60#	"	21 $\frac{1}{2}$	-	-
		"	Over 60#	"	20	-	-
		Steaks	All	"	27 $\frac{1}{2}$	-	-
24	Lingcod (Pacific Coast)	Dressed	6# & up	May-Aug	11	Sept-Apr	13 $\frac{1}{2}$
		"	Under 6#	"	6 $\frac{1}{2}$	"	8 $\frac{1}{2}$
		Fillets	All	"	21 $\frac{1}{2}$	"	26-3/4
25	Rock cod or red cod (Pacific Coast)	Round	"	"	6 $\frac{1}{2}$	"	7 $\frac{1}{2}$
		Dressed	"	"	10	"	12 $\frac{1}{2}$
		Fillets	"	"	23 $\frac{1}{2}$	"	27 $\frac{1}{2}$
26	Sablefish	Dressed	6# & up	"	16	"	18
		"	Under 6#	"	9	"	11
		Fillets	All	"	27 $\frac{1}{2}$	"	31 $\frac{1}{2}$
		Steaks	"	"	19	"	21 $\frac{1}{2}$
27	Salmon (Pacific Coast)						
	King, troll caught						
	Red meated	Drawn	14# & up	All	27	-	-
	"	"	Under 14#	"	22-3/4	-	-
	White	"	All	"	18	-	-
	Red	Dressed	12-3/4# & up	"	29 $\frac{1}{2}$	-	-
	"	"	Under 12-3/4#	"	25 $\frac{1}{2}$	-	-
	White	"	All	"	19 $\frac{1}{2}$	-	-
	Red	Steaks	"	"	31	-	-
	White	"	"	"	23 $\frac{1}{2}$	-	-
28	Silver, troll caught	Drawn	"	"	20 $\frac{1}{2}$	-	-
		Dressed	"	"	23	-	-
		Steaks	"	"	26-3/4	-	-
29	Silver, seine caught	Round	"	June-July	11	Aug	12 $\frac{1}{2}$
				Sept-Dec	16 $\frac{1}{2}$	-	-
		Drawn	"	June-July	13 $\frac{1}{2}$	Aug	14-3/4
				Sept-Dec	19	-	-
		Dressed	"	June-July	14 $\frac{1}{2}$	Aug	16 $\frac{1}{2}$
				Sept-Dec	21	-	-
		Steaks	"	June-July	17-3/4	Aug	19 $\frac{1}{2}$
				Sept-Dec	25	-	-
30	Salmon (Pacific Coast)						
	Fall, seine caught						
		Round	"	June-Dec	12 $\frac{1}{2}$	-	-
		Drawn	"	"	14 $\frac{1}{2}$	-	-
		Dressed	"	"	16 $\frac{1}{2}$	-	-
		Steaks	"	"	19 $\frac{1}{2}$	-	-

TABLE C - MAXIMUM PRICES FOR RETAILER-OWNED COOPERATIVE WHOLESALERS OF FRESH FISH AND SEAFOOD (Cont'd)

Prices in cents per pound							
Schedule No.	Species	Style of dressing	Size	Months	Season Price	Months	Price
31	Pink, seine caught	Round	All	June-Dec	9	-	-
		Drawn	"	"	10 1/4	-	-
		Dressed	"	"	11-3/4	-	-
		Filletts	"	"	17 1/2	-	-
32	Sockeye, seine caught	Round	"	"	21	-	-
		Dressed	"	"	27 1/2	-	-
33	Chinook	Round	"	May-Dec	19	-	-
		Dressed	"	"	24-3/4	-	-
35	Steelhead	Round	"	Apr-May	7	June-Oct	14 1/2
		Dressed	"	"	8 1/2	"	18 1/2
36	Smelt, silver (Pacific Coast)	Round	"	May-Aug	12	Sept-Apr	14 1/2
37	Sole (Pacific Coast) Dover	Round	"	"	6 1/2	"	7 1/2
		Dressed	"	"	8	"	9 1/2
		Skinned	"	"	10	"	12
		Filletts	"	"	24	"	26 1/2
38	English	Round	13" & up	"	7 1/2	"	8 1/2
		Round	11 1/2-13"	"	6	"	7
		Dressed	13" & up	"	9 1/2	"	10 1/2
		"	11 1/2-13"	"	7 1/2	"	8 1/2
		Skinned	All	"	10 1/2	"	12 1/2
		Filletts	"	"	24 1/2	"	27-3/4
39	Petrale	Round	"	"	8	"	9
		Dressed	"	"	10	"	11-3/4
		Skinned	"	"	12-3/4	"	14 1/2
		Filletts	"	"	26	"	29
41	Sand	Round	"	"	7	"	8
		Dressed	"	"	8-3/4	"	10
		Skinned	"	"	10 1/2	"	12-3/4
		Filletts	"	"	24	"	27 1/2
42	Turbot	Round	"	"	6 1/2	"	7 1/2
		Dressed	"	"	8	"	9 1/2
		Skinned	"	"	10	"	12
		Filletts	"	"	24	"	28

TABLE D - MAXIMUM PRICES FOR CASH AND CARRY WHOLESALERS OF FRESH FISH AND SEAFOOD

Prices in cents per pound							
Schedule No.	Species	Style of dressing	Size	Months	Season Price	Months	Price
1	Alewives	Round	All	All	4 1/2	-	-
2	Codfish	Dressed	2 1/2-10"	Apr-Sept	13	Oct-Mar	15-3/4
		"	10-25"	"	13-3/4	"	16 1/2
		Drawn	2 1/2-10"	"	10	"	12
		"	10-25"	"	10 1/2	"	13
		"	Under 2 1/2"	"	9 1/2	"	11
		Round	"	"	6	"	7
		Filletts	All	"	24 1/2	"	30 1/2
		Sliced	"	"	22	"	26 1/2
		Dressed	Over 25"	"	13	"	15-3/4
		Drawn	"	"	10	"	12
3	Quak	"	All	"	9 1/2	"	11 1/2
		Filletts	"	"	23-3/4	"	28-3/4
4	Blackback	Dressed	"	"	11-3/4	"	15
		Round	"	"	9	"	11
5	Dabs, sea	Filletts	"	"	26 1/2	"	33
		Round	"	"	8 1/2	"	10 1/2
6	Yellowtail	Filletts	"	"	26 1/2	"	33
		Round	"	"	9	"	10
7	Haddock	Filletts	"	"	26 1/2	"	33
		Drawn	Over 2 1/2"	"	11	"	13 1/2
		"	Under 2 1/2"	"	10 1/2	"	13
		Round	All	"	6	"	7
		Filletts	"	"	27	"	31-3/4
		Dressed	Over 2 1/2"	"	13-3/4	"	16 1/2

TABLE D - MAXIMUM PRICES FOR CASH AND CARRY WHOLESALEERS OF FRESH FISH AND SEAFOOD (Continued)

Prices in cents per pound							
Schedule No.	Species	Style of dressing	Size	Months	Price	Months	Price
8	Hake	"	Under 2 $\frac{1}{2}$ #	Apr-Sept	8 $\frac{1}{2}$	Oct-Mar	10 $\frac{1}{2}$
		"	Over 2 $\frac{1}{2}$ #	"	10 $\frac{1}{2}$	"	13
		Round	All	"	6	"	7
		Filletlets	"	"	22 $\frac{1}{2}$	"	27
9	Hake, mud	Round	"	"	6	"	7
		Drawn	"	"	6-3/4	"	8
10	Herring	Round	"	All	4 $\frac{1}{2}$	"	-
11	Pollock	Drawn	"	Apr-Dec	8 $\frac{1}{2}$	Jan-Mar	11
		Round	Over 2 $\frac{1}{2}$ #	"	7 $\frac{1}{2}$	"	10
		"	Under 2 $\frac{1}{2}$ #	"	6-3/4	"	9
		Filletlets	All	"	18 $\frac{1}{2}$	"	24
		Dressed	"	"	10 $\frac{1}{2}$	"	13-3/4
12	Rosefish	Round	"	Apr-Sept	7 $\frac{1}{2}$	Oct-Mar	7-3/4
		Filletlets	"	"	22 $\frac{1}{2}$	"	25
13	Sole, gray	Round	"	"	11 $\frac{1}{2}$	"	14
		Filletlets	"	"	37 $\frac{1}{2}$	"	44 $\frac{1}{2}$
14	Sole, lemon	Round	"	"	13	"	15
		Filletlets	"	"	41-3/4	"	52 $\frac{1}{2}$
15	Whiting	Round	"	May-Oct	5 $\frac{1}{2}$	Nov-Apr	6
		Dressed	"	"	8 $\frac{1}{2}$	"	9 $\frac{1}{2}$
		Regular	"	"	17-3/4	"	12 $\frac{1}{2}$
		filletlets	"	"	"	"	"
		Butterfly	"	"	17 $\frac{1}{2}$	"	18-3/4
		filletlets	"	"	"	"	"
		Dressed and skinned	"	"	16 $\frac{1}{2}$	"	17 $\frac{1}{2}$
		Dressed and scaled	"	"	8-3/4	"	9-3/4
16	Wolffish	Drawn	"	Apr-Sept	8 $\frac{1}{2}$	Oct-Mar	11 $\frac{1}{2}$
		Dressed	"	"	10 $\frac{1}{2}$	"	15
		Dressed and skinned	"	"	18 $\frac{1}{2}$	"	26 $\frac{1}{2}$
		Filletlets	"	"	25	"	34-3/4
17	Scallops, sea	Meats	-	"	37 $\frac{1}{2}$	"	42 $\frac{1}{2}$
18	Scallops, bay	"	-	All	53 $\frac{1}{2}$	"	-
19	Swordfish	Dressed	All	"	37 $\frac{1}{2}$	"	-
		Cuts-center	"	"	39 $\frac{1}{2}$	"	-
		Cuts-head	"	"	36 $\frac{1}{2}$	"	-
		Cuts-tail	"	"	36 $\frac{1}{2}$	"	-
		Steaks-individual	"	"	51	"	-
20	Cod, true (Pacific Coast)	Round	All	May-Aug	8 $\frac{1}{2}$	Sept-Apr	10 $\frac{1}{2}$
		Dressed	"	"	10	"	13 $\frac{1}{2}$
		Filletlets	"	"	20 $\frac{1}{2}$	"	25 $\frac{1}{2}$
22	Flounder (Pacific Coast)	Round	"	"	7 $\frac{1}{2}$	"	8 $\frac{1}{2}$
		Dressed	"	"	10	"	11 $\frac{1}{2}$
		Filletlets	"	"	25	"	29 $\frac{1}{2}$
23	Halibut	Dressed	5-10#	All	21	"	-
		"	10-60#	"	22 $\frac{1}{2}$	"	-
		"	Over 60#	"	21	"	-
		Steaks	All	"	20 $\frac{1}{2}$	"	-
24	Lingcod (Pacific Coast)	Dressed	6# & up	May-Aug	12	Sept-Apr	14 $\frac{1}{2}$
		"	Under 6#	"	7 $\frac{1}{2}$	"	9 $\frac{1}{2}$
		Filletlets	All	"	22 $\frac{1}{2}$	"	27-3/4
25	Red cod or Rock cod (Pacific Coast)	Round	"	"	7 $\frac{1}{2}$	"	8 $\frac{1}{2}$
		Dressed	"	"	11	"	13 $\frac{1}{2}$
		Filletlets	"	"	24 $\frac{1}{2}$	"	28 $\frac{1}{2}$
26	Sablefish	Dressed	6# & up	"	17	"	19
		"	Under 6#	"	10	"	12
		Filletlets	All	"	28 $\frac{1}{2}$	"	32 $\frac{1}{2}$
		Steaks	"	"	20	"	22 $\frac{1}{2}$
27	Salmon (Pacific Coast)						
	King, troll caught						
	Red meat	Drawn	14# & up	All	28	"	"
	"	"	Under 14#	"	23-3/4	"	"
	White	"	All	"	19	"	"
	Red	Dressed	12-3/4# & up	"	30 $\frac{1}{2}$	"	"
	"	"	Under 12-3/4#	"	26 $\frac{1}{2}$	"	"
	White	"	All	"	20 $\frac{1}{2}$	"	"
	Red	Steaks	"	"	32	"	"
	White	"	"	"	24 $\frac{1}{2}$	"	"

TABLE D.—MAXIMUM PRICES FOR CASH AND CARRY WHOLESALEERS OF FRESH FISH AND SEAFOOD (Continued)

Prices in cents per pound							
Schedule No.	Species	Style of dressing	Size	Months	Price	Months	Price
28	Silver, troll caught	Drawn	All	All	21 $\frac{1}{2}$	-	-
		Dressed	"	"	24	-	-
		Steaks	"	"	27-3/4	-	-
29	Silver, seine caught	Round	"	June-July	12	Aug	13 $\frac{1}{2}$
		Drawn	"	Sept-Dec	17 $\frac{1}{2}$	-	-
		Dressed	"	June-July	14 $\frac{1}{2}$	Aug	15-3/4
		Steaks	"	Sept-Dec	20	-	-
		Steaks	"	June-July	15 $\frac{1}{2}$	Aug	17 $\frac{1}{2}$
		Steaks	"	Sept-Dec	22	-	-
		Steaks	"	June-July	18-3/4	Aug	20 $\frac{1}{2}$
		Steaks	"	Sept-Dec	26	-	-
30	Salmon (Pacific Coast)	Round	"	June-Dec	13 $\frac{1}{2}$	-	-
	Fall, seine caught	Drawn	"	"	15 $\frac{1}{2}$	-	-
		Dressed	"	"	17 $\frac{1}{2}$	-	-
		Steaks	"	"	20 $\frac{1}{2}$	-	-
31	Pink, seine caught	Round	"	"	10	-	-
		Drawn	"	"	11 $\frac{1}{2}$	-	-
		Dressed	"	"	12-3/4	-	-
		Filletts	"	"	18 $\frac{1}{2}$	-	-
32	Sockeye, seine caught	Round	"	"	22	-	-
		Dressed	"	"	28 $\frac{1}{2}$	-	-
33	Chinook	Round	"	May-Dec	20	-	-
		Dressed	"	"	25-3/4	-	-
35	Steelhead	Round	"	Apr-May	8	June-Oct	15 $\frac{1}{2}$
		Dressed	"	"	9 $\frac{1}{2}$	"	19 $\frac{1}{2}$
36	Smelt, silver (Pacific Coast)	Round	"	May-Aug	13	Sept-Apr	15 $\frac{1}{2}$
37	Sole (Pacific Coast)	Round	"	"	7 $\frac{1}{2}$	"	8 $\frac{1}{2}$
	Dover	Dressed	"	"	9	"	10 $\frac{1}{2}$
		Skinned	"	"	11	"	13
		Filletts	"	"	25	"	28 $\frac{1}{2}$
38	English	Round	13" & up	"	8 $\frac{1}{2}$	"	8 $\frac{1}{2}$
		"	11 $\frac{1}{2}$ -13"	"	7	"	8
		Dressed	13" & up	"	10 $\frac{1}{2}$	"	11 $\frac{1}{2}$
		"	11 $\frac{1}{2}$ -13"	"	8 $\frac{1}{2}$	"	9 $\frac{1}{2}$
		Skinned	All	"	11 $\frac{1}{2}$	"	13 $\frac{1}{2}$
		Filletts	"	"	25 $\frac{1}{2}$	"	28-3/4
39	Petrale	Round	All	May-Aug	9	Sept-Apr	10
		Dressed	"	"	11	"	12-3/4
		Skinned	"	"	13-3/4	"	15 $\frac{1}{2}$
		Filletts	"	"	27	"	30
41	Sand	Round	"	"	8	"	9
		Dressed	"	"	9-3/4	"	11
		Skinned	"	"	11 $\frac{1}{2}$	"	13-3/4
		Filletts	"	"	25	"	28
42	Turbot	Round	"	"	7 $\frac{1}{2}$	"	8 $\frac{1}{2}$
		Dressed	"	"	9	"	10 $\frac{1}{2}$
		Skinned	"	"	11	"	13
		Filletts	"	"	25	"	29

TABLE E.—MAXIMUM PRICES FOR SERVICE AND DELIVERY WHOLESALEERS OF FRESH FISH AND SEAFOOD

Prices in cents per pound							
Schedule No.	Species	Style of dressing	Size	Months	Price	Months	Price
1	Alewives	Round	All	All	7	-	-
2	Codfish	Dressed	2 $\frac{1}{2}$ -10 $\frac{1}{2}$	Apr-Sept	15 $\frac{1}{2}$	Oct-Mar	18 $\frac{1}{2}$
		"	10-25 $\frac{1}{2}$	"	16 $\frac{1}{2}$	"	18-3/4
		Drawn	2 $\frac{1}{2}$ -10 $\frac{1}{2}$	"	12 $\frac{1}{2}$	"	14 $\frac{1}{2}$
		"	10-25 $\frac{1}{2}$	"	13	"	15 $\frac{1}{2}$
		"	Under 2 $\frac{1}{2}$	"	12	"	13 $\frac{1}{2}$
		Round	"	"	8 $\frac{1}{2}$	"	9 $\frac{1}{2}$
		Filletts	All	"	27-3/4	"	32-3/4
		Sliced	"	"	24 $\frac{1}{2}$	"	29
		Dressed	Over 25 $\frac{1}{2}$	"	15 $\frac{1}{2}$	"	18 $\frac{1}{2}$
		Drawn	Over 25 $\frac{1}{2}$	"	12 $\frac{1}{2}$	"	14 $\frac{1}{2}$



TABLE E.—MAXIMUM PRICES FOR SERVICE AND DELIVERY WHOLESALEERS OF FRESH FISH AND SEAFOOD (Cont'd)

Prices in cents per pound							
Schedule No.	Species	Style of dressing	Size	Months	Price	Months	Price
3	Cusk	Drawn	All	Apr-Sept	12	Oct-Mar	14
		Filletts	"	"	26	"	34
		Dressed	"	"	14	"	17
4	Blackback	Round	"	"	11	"	13
		Filletts	"	"	29	"	35
5	Dabs, sea	Round	"	"	11	"	13
		Filletts	"	"	29	"	35
6	Yellowtail	Round	"	"	10	"	12
		Filletts	"	"	29	"	35
7	Haddock	Drawn	Over 2 1/2	"	13	"	16
		"	Under 2 1/2	"	13	"	15
		Round	All	"	8	"	9
		Filletts	"	"	29	"	34
		Dressed	Over 2 1/2	"	16	"	18-3/4
		"	Under 2 1/2	"	11	"	13
8	Hake	"	Over 2 1/2	"	13	"	15
		Round	All	"	8	"	9
		Filletts	"	"	29	"	34
9	Hake, mud	Round	"	"	8	"	9
		Drawn	"	"	9	"	10
10	Herring	Round	"	All	7	"	-
11	Pollock	Drawn	"	Apr-Dec	11	Jan-Mar	13
		Round	Over 2 1/2	"	10	"	12
		"	Under 2 1/2	"	9	"	11
		Filletts	All	"	21	"	26
		Dressed	"	"	12-3/4	"	16
12	Rosefish	Round	"	Apr-Sept	9-3/4	Oct-Mar	10
		Filletts	"	"	25	"	27
13	Sole, gray	Round	"	"	14	"	16
		Filletts	"	"	40	"	47
14	Sole, lemon	Round	"	"	14	"	16
		Filletts	"	"	44	"	54-3/4
15	Whiting	Round	All	May-Oct	8	Nov-Apr	8
		Dressed	"	"	10-3/4	"	11-3/4
		Regular	"	"	20	"	21-3/4
		Filletts	"	"	"	"	"
		Butterfly	"	"	20	"	21
		Filletts	"	"	"	"	"
		Dressed and skinned	"	"	19	"	20
		Dressed and scaled	"	"	11 1/2	"	12 1/2
16	Wolfish	Drawn	"	Apr-Sept	11	Oct-Mar	14
		Dressed	"	"	13	"	17 1/2
		Dressed and skinned	"	"	21	"	29
		Filletts	"	"	27 1/2	"	37 1/2
17	Scallops, sea	Meats	-	"	39-3/4	"	44-3/4
18	Scallops, bay	"	-	All	55-3/4	"	-
19	Swordfish	Dressed	All	"	39-3/4	"	-
		Cuts-center	"	"	42	"	-
		Cuts-head	"	"	39	"	-
		Cuts-tail	"	"	39	"	-
		Steaks-individual	"	"	53 1/2	"	-
20	Cod, true (Pacific Coast)	Round	"	May-Aug	11	Sept-Apr	13
		Dressed	"	"	12 1/2	"	15-3/4
		Filletts	"	"	22-3/4	"	27-3/4
22	Flounders (Pacific Coast)	Round	"	"	10	"	11
		Dressed	"	"	12 1/2	"	13-3/4
		Filletts	"	"	27 1/2	"	31-3/4
23	Halibut	Dressed	5-10	All	23 1/2	"	-
		"	10-60	"	25	"	-
		"	Over 60	"	25 1/2	"	-
		Steaks	All	"	30-3/4	"	-
24	Lingcod (Pacific Coast)	Dressed	6" & up	May-Aug	14 1/2	Sept-Apr	17
		"	Under 6"	"	10	"	12
		Filletts	All	"	25	"	30

TABLE E.—MAXIMUM PRICES FOR SERVICE AND DELIVERY WHOLESALERS OF FRESH FISH AND SEAFOOD (Cont'd)

Schedule No.	Species	Style of dressing	Size	Prices in cents per pound			
				Months	Price	Months	Price
25	Rock cod or red cod (Pacific Coast)	Round	All	May-Aug	10	Sept-Apr	11
		Dressed	"	"	13½	"	16
		Fillet	"	"	27	"	31
26	Sablefish	Dressed	6# & up	"	19½	"	21½
		"	Under 6#	"	12½	"	14½
		Fillet	All	"	31	"	35
		Steaks	"	"	22½	"	25
27	Salmon (Pacific Coast)						
	King, troll caught						
	Red meat	Drawn	14# & up	All	30½	-	-
	"	"	Under 14#	"	26½	-	-
	White	"	All	"	21½	-	-
	Red	Dressed	12-3/4# & up	"	33	-	-
	"	"	Under 12-3/4#	"	26-3/4	-	-
	White	"	All	"	23	-	-
	Red	Steaks	"	"	34½	-	-
	White	"	"	"	27	-	-
28	Silver, troll caught	Drawn	"	"	24	-	-
		Dressed	"	"	26½	-	-
		Steaks	"	"	30½	-	-
29	Silver, seine caught	Round	"	June-July	14½	Aug	16
		Drawn	"	Sept-Dec	20	-	-
		"	"	June-July	16-3/4	Aug	18½
		Dressed	"	Sept-Dec	22½	-	-
		Steaks	"	June-July	18	Aug	19-3/4
		"	"	Sept-Dec	24½	-	-
		"	"	June-July	24½	Aug	23
		"	"	Sept-Dec	26½	-	-
30	Fall, seine caught	Round	"	June-Dec	16	-	-
		Drawn	"	"	17-3/4	-	-
		Dressed	"	"	19-3/4	-	-
		Steaks	"	"	22-3/4	-	-
31	Salmon (Pacific Coast)						
	Pink, seine caught	Round	All	June-Dec	12½	-	-
		Drawn	"	"	13-3/4	-	-
		Dressed	"	"	15½	-	-
		Fillet	"	"	21	-	-
32	Sockeye, seine caught	Round	"	"	24½	-	-
		Dressed	"	"	31	-	-
33	Chinook	Round	"	May-Dec	22½	-	-
		Dressed	"	"	26½	-	-
35	Steelhead	Round	"	Apr-May	10½	June-Oct	18
		Dressed	"	"	12	"	21-3/4
36	Smelt, silver (Pacific Coast)	Round	"	May-Aug	15½	Sept-Apr	18
37	Sole (Pacific Coast)						
	Dover	Round	"	"	10	"	11
		Dressed	"	"	11½	"	12-3/4
		Skinned	"	"	13½	"	15
		Fillet	"	"	27½	"	31-3/4
38	English	Round	13" & up	"	11	"	12
		"	11½-13"	"	9½	"	10½
		Dressed	13" & up	"	12-3/4	"	14
		"	11½-13"	"	10-3/4	"	12
		Skinned	All	"	13-3/4	"	16
		Fillet	"	"	28	"	34
39	Petrale	Round	"	"	11½	"	12½
		Dressed	"	"	13½	"	15½
		Skinned	"	"	16½	"	18
		Fillet	"	"	29½	"	32½
41	Sand	Round	"	"	10½	"	11½
		Dressed	"	"	12½	"	13½
		Skinned	"	"	14	"	16
		Fillet	"	"	27½	"	30½
42	Turbot	Round	"	"	10	"	11
		Dressed	"	"	11½	"	12-3/4
		Skinned	"	"	13½	"	15½
		Fillet	"	"	27½	"	31½

List of Species Covered by MPR 418

Sched. No.	Common Name	Scientific Name	Items	Sched. No.	Common Name	Scientific Name	Items
1	Alewives	Pomolobus pseudoharengus	1	27	Salmon (Pacific Coast)	Oncorhynchus tshawytscha	8
2	Codfish	Gadus callarias	10		King, troll caught	Oncorhynchus kisutch	3
3	Cusk	Brosme brosme	3		Silver: Troll caught	Oncorhynchus keta	4
4	Blackback	Pseudopleuronectes	2	28	Seine caught	Oncorhynchus gorbuscha	4
5	Dab, sea	Limanda limanda	2	30	Fall, seine caught	Oncorhynchus nerka	2
6	Yellowtail	Limanda ferruginea	2	31	Pink, " "	Oncorhynchus tshawytscha	1
7	Haddock	Melanogrammus aeglefinus	5		Steelhead	Salmo gairdnerii	2
8	Hake	Urophycis species	4	35	Smelt, silver (Pacific Coast)		1
9	Hake, mud	-	2	36	Sole (Pacific Coast)		
10	Herring	Clupea harengus	1		Dover	-	4
11	Pollock	Pollachius virens	5	37	English	-	6
12	Rosefish	Sebastes marinus	2	38	Petrale	-	4
13	Sole, gray	Glyptocephalus cynoglossus	2	39	Rex	-	1
14	Sole, lemon	Pseudopleuronectes dignabilis	2	40	Sand	-	4
15	Whiting	Merluccius bilinearis	6	41	Turbot	-	4
16	Wolfish	Anarhichas lupus	4	42	Tuna (Pacific Coast)		
17	Scallops, sea	Pecten magellanicus	1	43	Albacore	-	1
18	Scallops, bay	Pecten irradians	1	44	Yellowfin	-	1
19	Swordfish	Xiphias gladius	5	45	Bluefin	-	1
20	Cod, true (Pacific Coast)	-	3	46	Skipjack	-	1
21	Crabs (Pacific Coast)	-	1	47	Bonito (Pacific Coast)	-	1
22	Flounder (Pacific Coast)	-	3	48	Yellowtail (Pacific Coast)	-	1
23	Halibut	Hippoglossus hippoglossus	4				
24	Lingcod (Pacific Coast)	Ophiodon elongatus	3				
25	Red cod (rock cod)	Sebastes species	3				
26	Sablefish	Anoplopoma fimbria	4				

## Frozen Fish Trade

### FROZEN FISH STOCKS DROP TO 21 MILLION POUNDS--NEW LOW FOR RECENT YEARS

Domestic cold-storage holdings of fishery products continued to decline during April, and on May 1 had dropped to 21,227,000 pounds--29 percent below the stocks held on the first of the previous month, according to data published in Current Fishery Statistics No. 65, released by the U. S. Fish and Wildlife Service. Stocks of frozen fish and shellfish on May 1 were the smallest held by domestic cold-storage plants since April 1934, when holdings declined to 15,839,000 pounds. Although holdings declined in all sections, the most marked decrease occurred in the North Central section where stocks dropped 41 percent or more than 4 million pounds below those of the previous month.

Because of the change in the date for reporting stocks of frozen fishery products from the 15th to the first of the month, it is not possible to make an exact comparison of May 1 stocks with those of the same date last year. However, it is estimated that stocks on May 1, 1943, were about 31 million pounds less than those held on this date in 1942. All important items except sea herring appear to be held in lesser quantity than a year ago, and all except sablefish and sea herring appear to be below the 5-year average for this date.

Similarly, in line with the general decline, stocks of cured herring and mild-cured salmon on May 1 were each 41 percent less than on May 15, 1942.

# FEDERAL REGISTER, Friday, July 9, 1943

## PART 1364—FRESH, CURED, AND CANNED MEAT AND FISH PRODUCTS [MPR 418]

### FRESH FISH AND SEAFOOD

In the judgment of the Price Administrator, it is necessary in order to effectuate the purposes of the Emergency Price Control Act of 1942, as amended, and Executive Orders Nos. 9250 and 9328, that maximum prices be established for the sale by producers and wholesale distributors of fresh fish and seafood.

So far as practicable, the Price Administrator has consulted and advised with representative members of the industry which will be affected by the regulation. In the judgment of the Price Administrator, the prices established are generally fair and equitable and will effectuate the purposes of the Act. The prices established are not below the average prices of fresh fish and seafood in the year 1941.

A statement of the considerations involved in the issuance of the regulation has been issued herewith and filed with the Division of the Federal Register.\*

§ 1364.17 *Maximum prices for fresh fish and seafood.* Under the authority vested in the Price Administrator by the Emergency Price Control Act of 1942, as amended, and Executive Orders Nos. 9250 and 9328, Maximum Price Regulation No. 418 (Fresh Fish and Seafood), which is annexed hereto and made a part hereof, is hereby issued.

**AUTHORITY:** § 1364.17 issued under Pub. Laws 421 and 729, 77th Cong.; E.O. 9250, 7 F.R. 7871; E.O. 9328, 8 F.R. 4681.

## MAXIMUM PRICE REGULATION NO. 418—FRESH FISH AND SEAFOOD

### ARTICLE I—PURPOSE AND SCOPE OF REGULATION

#### Sec.

1. What this regulation does.
2. How a producer determines his maximum prices for fresh fish.
  - (a) Ex-vessel fish.
  - (b) Boxed fish.
3. Maximum prices for sales to wholesalers by a primary fish shipper wholesaler.
  - (a) Sale by a primary fish shipper wholesaler.
    - (1) Maximum prices for sales by a primary fish shipper wholesaler.
  - (b) Maximum prices for sales to retailer-owned cooperative stores, individual retail stores and purveyors of meals by wholesalers.
    - (a) Sale by a retailer-owned cooperative wholesaler.
      - (1) Maximum prices for sales by a retailer-owned cooperative wholesaler.
    - (b) Sale by a cash and carry wholesaler.
      - (1) Maximum prices for sales by a cash and carry wholesaler.
    - (c) Sale by a service and delivery wholesaler.
      - (1) Maximum prices for sales by a service and delivery wholesaler.
  3. Combination wholesaler.
  4. Special package shipments to out-lying country points by wholesalers.

5. Allowance for transportation.
  - (a) When a wholesaler may add his transportation cost to listed prices.
  - (b) Authorization to regional offices to fix transportation allowances.
6. Imported fresh fish and seafood.
7. Sales to governmental agencies.
8. Where this regulation applies.
9. Sales to which this regulation does not apply.
10. Relation to other regulations.

### ARTICLE II—RECORD KEEPING AND ENFORCEMENT

13. Records and reports.
14. Indirect price increases.
15. Enforcement.

### ARTICLE III—MISCELLANEOUS PROVISIONS

16. Petitions for amendment.
17. Adjustable pricing.
18. General definitions.

### ARTICLE IV—MAXIMUM PRICES AND CONTAINER PRICES

19. Schedule of container prices.
20. Tables of maximum prices for producers and wholesalers.
  - Table A: Maximum prices for producers of fresh fish and seafood.
  - Table B: Maximum prices for primary fish shipper wholesaler of fresh fish and seafood.
  - Table C: Maximum prices for retailer-owned cooperative wholesalers of fresh fish and seafood.
  - Table D: Maximum prices for cash and carry wholesalers of fresh fish and seafood.
  - Table E: Maximum prices for service and delivery wholesalers of fresh fish and seafood.

### Article I—Purpose and Scope of Regulation

**SECTION 1. What this regulation does.** This regulation fixes the maximum prices at which producers and wholesalers may sell fresh fish and seafood. On and after July 13, 1943, the date this regulation takes effect, no producer or wholesaler may sell or deliver any fresh fish or seafood, and no person in the course of trade or business may buy or receive any fresh fish or seafood from a producer or wholesaler at prices higher than the prices fixed by this regulation. But prices lower than those fixed may be charged or paid.

**SEC. 2. How a producer determines his maximum prices for fresh fish—(a) Ex-vessel fish.** Table A (Article IV, section 20 (a)) lists the species of fresh fish and seafood (including shellfish and mollusks) for which maximum prices are established by this regulation. The prices are fixed for each month. For each month, there are two columns of prices. The left-hand pricing column is the producer's maximum price at the port of entry for the designated species in bulk, ex-vessel, i. e., in the customary way in which the particular species is landed at that port, and of the customary size, where size is a factor in the price. War risk insurance premiums may be paid in addition to the listed maximum prices for those species of fish and in those localities where such premiums have customarily been paid by purchasers of the fish.

(b) *Boxed fish.* Where a producer (fisherman), besides producing and

bringing his catch to port, also boxes or barrels his fish at or near the port of entry for convenience of sale and transportation to market, his maximum prices shall be the prices listed in the right-hand pricing column of Table A for the species and the month involved. Such prices shall include all brokerage, commission, or any other customary selling fees, transportation, and any other expenses incurred.

**Sec. 3. Maximum prices for sales to wholesalers by a primary fish shipper wholesaler—(a) Sale by a primary fish shipper wholesaler.** A sale by a primary fish shipper wholesaler is a sale by a person who buys fresh fish or seafood in bulk, ex-vessel, and/or from a producer who boxes or barrels his own fish or seafood, and who distributes bulk, boxed, barreled, or packaged fish and seafood to other wholesalers (retailer-owned cooperative, cash and carry, and service and delivery) or to a retail chain store warehouse.

(1) *Maximum prices for sales by a primary fish shipper wholesaler.* Maximum prices for sales by a primary fish shipper wholesaler are the prices listed in Table B (Article IV, section 20 (b)). These prices are f. o. b. his established place of doing business in bulk. For fish and seafood that are placed in containers the prices shall be the prices set forth in Table B plus the container prices provided in section 19.

**Sec. 4. Maximum prices for sales to retailer-owned cooperative stores, individual retail stores and purveyors of meals by wholesalers—(a) Sale by a retailer-owned cooperative wholesaler.** A sale by a retailer-owned cooperative wholesaler is a sale by a person who is either a non-profit organization or a corporation of which 51% or more of the stock is owned by its retailer customers and which generally sells f. o. b. warehouse or delivers to affiliated retail stores.

(1) *Maximum prices for sales by a retailer-owned cooperative wholesaler.* Maximum prices for sales by a retailer-owned cooperative wholesaler are the prices listed in Table C (Article IV, section 20 (c)) plus the container prices provided in section 19 when containers are used, plus transportation as provided in section 7.

(b) *Sale by a cash and carry wholesaler.* A sale by a cash and carry wholesaler is a sale by a person who distributes fish and seafood to individual retail stores and purveyors of meals; who normally sells for cash but who also may extend credit, and whose sale is made where the goods are picked up at his established place of doing business either by his customer or a common carrier hired or employed by the customer.

(1) *Maximum prices for sales by a cash and carry wholesaler.* Maximum prices for sales by a cash and carry wholesaler are the prices listed in Table

\*Copies may be obtained from the Office of Price Administration.



D (Article IV, section 20 (d)) plus the container prices provided in section 19 when containers are used, plus transportation as provided in section 7.

(c) *Sale by a service and delivery wholesaler.* A sale by a service and delivery wholesaler is a sale by a person who distributes fish and seafood to individual retail stores and purveyors of meals from his established place of doing business, and who delivers the goods to his customer's usual receiving point.

(1) *Maximum prices for sales by a service and delivery wholesaler.* Maximum prices for sales by a service and delivery wholesaler are the prices listed in Table E (Article IV, section 20 (e)) plus the container prices provided in section 19 when containers are used, plus transportation as provided in section 7.

SEC. 5. *Combination wholesaler.* Within the meaning of this regulation, a combination wholesaler is a person who performs two or more types of wholesale sales defined in section 3 and section 4. Such a wholesaler will fall within one class, depending upon the type of sale made in the particular case and the service rendered.

*Example.* From an established place of doing business, one person may make sales as a primary fish shipper wholesaler or as a cash and carry or service and delivery wholesaler. Thus, if a primary fish shipper wholesaler makes a sale to another class of wholesaler, he will take the maximum price allowed him as a primary fish shipper wholesaler. If the same person makes a sale to an individual retail store which picks up the goods, he will take the maximum price allowed for a cash and carry sale.

SEC. 6. *Special package shipments to out-lying country points by wholesalers.* A retailer-owned cooperative wholesaler, cash and carry wholesaler or service and delivery wholesaler who packs fish and seafood in special containers for shipment to out-lying country points to individual retail stores or purveyors of meals shall, in addition to the permitted maximum price, add the actual cost of the special containers and the cost of the refrigerant. The added cost must be shown on the invoice to the customer.

SEC. 7. *Allowance for transportation—(a) When a wholesaler may add his transportation cost to listed prices.* The prices set forth in section 20 list maximum prices for sales by a retailer-owned cooperative, cash and carry, and service and delivery wholesaler, exclusive of container costs and transportation costs incurred in transporting the fish to his established place of doing business. Where such transportation charges have been incurred (excluding local trucking and handling charges), a wholesaler may add to the maximum prices the actual cost of transportation from the primary fish shipper wholesaler's established place of doing business to his customary receiving point.

*Example.* A cash and carry wholesaler in an inland City A buys 10,000 pounds of "X" fish in the round from a primary fish shipper wholesaler in City B which is at the port of entry. The cost of transporting the

10,000 pounds of fish from City B to City A is one cent per pound or \$100. If the cash and carry wholesaler in City A sells the 10,000 pounds of fish in the round, his maximum selling price per pound, exclusive of container costs, is the listed price in Table D, section 20 for "X" species in the round, plus transportation costs of 1¢. However, if the same cash and carry wholesaler in City A fillets the 10,000 pounds of fish, and his yield is 4,000 pounds of fillets, he is allowed to add to the listed price in Table D, section 20 for "X" species filleted, transportation costs of 2½¢ per pound. Thus, in these two instances, where the cash and carry wholesaler sells fresh fish in the round and filleted, he recovers his actual transportation costs.

(b) *Authorization to regional offices to fix transportation allowances.* Any regional office of the Office of Price Administration, and such other offices as may be authorized by the appropriate regional office, may by order determine and fix for any area or locality within its jurisdiction, a transportation allowance applicable to any species of fresh fish or seafood. The allowance shall be ascertained by reference to the principal source or sources from which the particular species is shipped to the area or locality and the method of transportation generally used. The transportation allowance thus fixed shall be used by all wholesalers in lieu of the actual transportation cost, in determining their maximum prices for the sale, in the area or locality, of the designated species of fresh fish or seafood. The transportation allowance may be made effective for such time as the appropriate office finds proper, and may be changed from time to time to reflect changes in the principal sources of designated species of fish or seafood or methods of shipment which occur in the regular course of business. In determining the maximum prices for sales of fresh fish and seafood in any area or locality for which a transportation allowance is not established, wholesalers shall add actual transportation cost as provided in paragraph (a) of this section. Any transportation allowance established pursuant to the provisions of this paragraph shall have the same force and effect as if specifically established in this regulation.

SEC. 8. *Imported fresh fish and seafood.* The maximum prices at which a wholesaler, including any agent of a foreign shipper, may sell any fresh fish and seafood listed in the regulation shall be the prices listed in Table B, C, D, or E, depending on the type of sale involved, plus the container prices provided in section 19 when containers are used. Any wholesaler in the United States except the primary fish shipper wholesaler shall add the actual transportation cost from the point at which the fresh fish or seafood enters the United States to his established place of doing business. If that transportation cost is less than the transportation cost from the shipping point in the United States closest to the foreign shipper's plant to the wholesaler's established place of doing business, the latter may be added in place of the actual transportation cost.

*Example.* Fresh fish and seafood might move from Prince Rupert, B. C. to Montreal by Canadian National Railway and enter the United States slightly south of Montreal on the way to New York. The port of entry in the United States would thus be near Montreal. Under such circumstances, any wholesaler in the United States except the primary fish shipper wholesaler would be permitted to add only the rail rate from Montreal to New York were it not for the added provision in this section that allows the wholesaler to use Seattle as the port of entry. The rail rate is the same from Prince Rupert to New York as it is from Seattle to New York. Thus, the wholesaler may add what would amount to the actual transportation cost.

SEC. 9. *Sales to governmental agencies.* For the purposes of this regulation a governmental agency may be considered an individual retail store, purveyor of meals or any class of wholesaler, depending on the type of sale involved and service rendered by the seller.

SEC. 10. *Where this regulation applies.* The provisions of this regulation shall apply to the United States, its territories and possessions.

SEC. 11. *Sales to which this regulation does not apply.* (a) The provisions of this regulation shall not be applicable to sales or deliveries of fresh fish and seafood to a purchaser, if prior to July 13, 1943 such fresh fish and seafood have been received by a carrier, other than a carrier owned or controlled by the seller, for shipment to such purchaser.

(b) The provisions of this regulation shall not apply to any sales at retail. A sale at retail is a sale to an ultimate consumer other than an industrial or commercial user.

SEC. 12. *Relation to other regulations.* (a) The provisions of this regulation supersede Maximum Price Regulation No. 366, as amended (Fresh Tuna Fish), except that Maximum Price Regulation No. 366, as amended, shall remain in full force and effect until the effective date of this regulation.

(b) The maximum price at which a person may export fresh fish and seafood shall be determined in accordance with the provisions of the Second Revised Maximum Export Price Regulation<sup>1</sup> issued by the Office of Price Administration.

#### Article II—Record Keeping and Enforcement

SEC. 13. *Records and reports.* (a) Every person making a sale, subject to this regulation and every person in the course of trade or business making a purchase of fresh fish or seafood, subject to this regulation, or otherwise dealing therein, after July 12, 1943, shall keep for inspection by the Office of Price Administration, for so long as the Emergency Price Control Act of 1942, as amended, remains in effect, accurate records of each such purchase or sale, showing the date thereof, the name and address of the buyer and of the seller, the price contracted for or received, the quantity, species, grade, style of dress-

<sup>1</sup> 8 F.R. 4132, 5987.

ing of pack of fresh fish or seafood, and the container type and size.

(b) Such person shall, subject to the approval of the Bureau of the Budget in accordance with the Federal Reports Act of 1942, submit such reports to the Office of Price Administration and keep such other records in addition to or in place of the records required in paragraph (a) of this section as the Office of Price Administration may from time to time require.

**Sec. 14. Indirect price increases.** No person shall evade any of the provisions of this regulation by any scheme or device, and no person shall indirectly charge or receive for fresh fish or seafood a price higher than the maximum price permitted by this regulation. No person shall, as a condition of selling any fresh fish or seafood, require a purchaser to buy any other fish or seafood or any other product.

**Sec. 15. Enforcement.** On and after July 13, 1943, any person violating any provision of this regulation shall be subject to the criminal penalties, civil enforcement actions, suits for treble damages and proceedings for revocation of licenses provided by the Emergency Price Control Act of 1942, as amended.

#### Article III—Miscellaneous Provisions

**Sec. 16. Petitions for amendment.** Any person seeking an amendment of any provision of this regulation may file a petition for amendment in accordance with the provisions of Revised Procedural Regulation No. 1 issued by the Office of Price Administration. Any application involving the problem of transportation shall be filed in the regional office in the region where the petitioner resides.

**Sec. 17. Adjustable pricing.** Any person may agree to sell at a price which can be increased up to the maximum price in effect at the time of delivery; but no person may, unless authorized by the Office of Price Administration, deliver or agree to deliver at prices to be adjusted upward in accordance with action taken by the Office of Price Administration after delivery. Such authorization may be given when a request for a change in the applicable maximum price is pending, but only if the authorization is necessary to promote distribu-

tion or production and if it will not interfere with the purposes of the Emergency Price Control Act of 1942, as amended. The authorization may be given by the Administrator or by any official of the Office of Price Administration to whom the authority to grant such authorization has been delegated. The authorization will be given by order, except that it may be given by letter or telegram when the contemplated revision will be the granting of an individual application for adjustment.

**Sec. 18. General definitions.** When used in this maximum price regulation the term:

"Butterfly fillet" means two single filets which are held together as a single unit by leaving intact the belly wall of the fish.

"Cellophane wrapped" means fish, seafood, or filets which are wrapped in cellophane.

"Container" means a box, carton or crate, of wood, paper, metal or other substance used for packing fish.

"Drawn fish" means fish from which the viscera or entrails have been removed, with the head left on.

"Dressed" means fish from which the viscera and head have been removed.

"Established place of doing business" means the plant where the producer or wholesaler handles and distributes fresh fish or seafood.

"Fillet" means the heavily meaty section or strip of fish cut from along the backbone and outside the rib bones, extending from the nape and gills to the tail.

"Gutted" means fish from which the viscera or entrails have been removed, with the head left on.

"Headed" means fish from which the head has been removed.

"Layer pack" means fish which have been placed in a container in layers that are divided by sheets of paper.

"New York City" means the five boroughs of New York City and an area along the New Jersey shore of the Hudson River opposite Manhattan, and includes the area supervised by the Port of New York Authority.

"Parchment wrapped" means fish or filets individually wrapped in parchment paper.

"Person" includes any individual, corporation, partnership, association, or other organized group of persons, legal successor or representative of any of the foregoing, and includes the United States, any agency thereof, or other government, or any of its political subdivisions, and any agency of the foregoing: *Provided*, That no punishment provided by this regulation shall apply to the United States or to any such government, political subdivision, or agency.

"Price per pound" means the price for 16 net ounces of fresh fish or seafood.

"Price per ton" means the price for 2,000 net pounds of fresh fish or seafood.

"Producer" means the fisherman and those persons allied with him in the catching and landing of fish and seafood.

"Retail chain store warehouse" means the receiving point for a unit of chain stores owned by one person.

"Round fish" means fish as it comes from the water.

"Seine caught" means fish caught by gear other than hook and line.

"Troll caught" means fish caught by hook and line in ocean waters.

Unless the content otherwise requires, the definitions set forth in section 302 of the Emergency Price Control Act of 1942 shall apply to other terms used herein.

#### Article IV—Maximum Prices and Container Prices

**Sec. 19. Schedule of container prices.** Add the appropriate container prices set forth in this section to the maximum prices for bulk fish and seafood listed in Tables B, C, D, and E when fish are sold in containers. For any size containers not listed in this section, take the nearest size for which provision is made.

When cellophane wrapped, add an additional  $\frac{1}{4}$  cent per pound.

Size container (pounds):	Cents per pound
5.....	$1\frac{3}{4}$
10.....	$1\frac{1}{2}$
15.....	1
20.....	$\frac{1}{2}$
50.....	$1\frac{1}{4}$
75.....	$1\frac{1}{2}$
100.....	1
150.....	$\frac{3}{4}$
200.....	$\frac{3}{4}$
250.....	$\frac{1}{2}$
300.....	$\frac{1}{2}$

**Sec. 20. Tables of maximum prices for producers and wholesalers.** The tables in section 20 of this regulation list maximum prices by months for producers and wholesalers for different species of fresh fish and seafood in bulk and according to various sizes and styles of dressing. The price listed for the lowest priced style of dressing for a particular species shall apply to any sale of that species dressed in a style not listed.

**Effective date.** This regulation shall become effective July 13, 1943.

**NOTE:** The reporting and recording provisions of this regulation are approved by the Bureau of the Budget in accordance with the Federal Reports Act of 1942.

Issued this 7th day of July 1943.

PRENTISS M. BROWN,  
Administrator.

[F. R. Doc. 43-10643; Filed, July 7, 1943; 12:18 p. m.]

## Holdings of Fishery Products in the United States

Item	May 1 compared with				April 1, 1943	May 15, 1942	5-yr. av. May 15
	May 1, 1943	April 1, 1943	May 15, 1942	5-yr. av. May 15			
	Pounds	Percent	Percent	Percent	Pounds	Pounds	Pounds
Frozen fish and shellfish:							
Total holdings	21,227,000	-29	-61	-50	29,782,000	55,036,000	42,392,000
<b>Important Items:</b>							
Filletlets:							
Cod	516,000	+19	-78	-71	434,000	2,357,000	1,785,000
Haddock	877,000	-32	-85	-76	1,285,000	5,703,000	3,725,000
Rosefish	352,000	-49	-89	-79	686,000	3,306,000	1,710,000
Halibut	1,135,000	-25	-65	-69	1,510,000	3,275,000	3,702,000
Herring, sea	1,677,000	+81	+24	-1	926,000	1,356,000	1,687,000
Mackerel	512,000	-75	-43	-65	2,014,000	904,000	1,469,000
Sablefish	1,092,000	+1	-37	+7	1,083,000	1,737,000	1,018,000
Salmon	872,000	-49	-68	-61	1,698,000	2,733,000	2,235,000
Shad and shad roe	431,000	+32	-51	-33	327,000	885,000	642,000
Smelt	697,000	-38	-53	-50	1,116,000	1,482,000	1,397,000
Whiting	1,094,000	-59	-29	-18	2,672,000	1,534,000	1,330,000
Whitefish	1,030,000	-32	-18	-25	1,507,000	1,253,000	1,379,000
Shrimp	1,114,000	-43	-76	*	1,938,000	4,566,000	*
<b>Cured fish:</b>							
Herring, cured	8,066,000	+16	-41	-57	6,963,000	13,766,000	18,949,000
Salmon, mild-cured	1,943,000	-34	-41	-34	2,925,000	3,267,000	2,930,000

\*Data not available.

## FREEZINGS OF FISHERY PRODUCTS FAR LESS THAN YEAR AGO

Freezings of fishery products during April, as reported by domestic freezers, totaled 9,890,000 pounds, an increase of 8 percent over the production for March, but a considerable decline as compared with April 1942, according to information published in Current Fishery Statistics No. 65 by the Fish and Wildlife Service. The principal items frozen during the month were haddock and rosefish fillets, halibut, sea herring, and sablefish.

While it is not possible to make an exact comparison with a year ago due to the change in the date for reporting cold-storage statistics from the 15th to the first of the month, substantial decreases were evident in the freezings of all important items except sea herring and sablefish.

Freezings of Fishery Products in the United States Cold-storage Plants  
(Figures are for the month ending on the date indicated)

Item	May 1 compared with				April 1, 1943	May 15, 1942	5-yr. av. May 15
	May 1, 1943	April 1, 1943	May 15, 1942	5-yr. av. May 15			
	Pounds	Percent	Percent	Percent	Pounds	Pounds	Pounds
Total fish and shellfish	9,890,000	+8	-56	-43	9,149,000	22,663,000	17,291,000
<b>Important Items:</b>							
Filletlets:							
Cod	558,000	+85	-51	-38	302,000	1,131,000	901,000
Haddock	1,102,000	+422	-69	-56	211,000	3,531,000	2,497,000
Rosefish	862,000	-14	-78	-57	999,000	3,880,000	2,001,000
Halibut	813,000	+	-64	-69	-	2,249,000	2,637,000
Herring, sea	1,106,000	+96	+8	+16	564,000	1,025,000	950,000
Sablefish	735,000	+15	+76	+67	637,000	418,000	104,000
Whiting	304,000	-26	-38	-27	408,000	490,000	419,000
Shrimp	259,000	-44	-70	*	462,000	859,000	*

\*Data not available

## BOSTON COLD-STORAGE HOLDINGS AT END OF MAY 64 PERCENT UNDER YEAR AGO

Holdings of frozen fishery products in Boston cold-storage warehouses totaled 3,279,000 pounds on May 26, according to the Service's Market News office in that city. Although stocks had increased 174 percent over the 1,195,000 pounds held on the last Wednesday in April, they were 64 percent under the 9,170,000 pounds in storage May 27, 1942. Holdings of most of the important species were considerably higher than at the end of the previous month with the greatest gain shown in stocks of sea herring. This species was also the only important item to show a gain over a year earlier, partly offsetting the drop in other varieties.



Holdings of frozen whiting in 14 plants in Maine and Massachusetts on May 29 were 247,000 pounds, a considerable gain over stocks held on the first of the same month, but amounted to only about one-fifth of those held a year earlier.

Boston Cold-storage Holdings					
Item	May 26, 1943	May 26, 1943 compared with		Apr. 28, 1943	May 27, 1942
		Apr. 28, 1943	May 27, 1942		
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	3,279,000	+174	- 64	1,195,000	9,170,000
<u>Important Items:</u>					
Fillets:					
Cod	239,000	+237	- 82	71,000	1,337,000
Haddock	151,000	+ 9	- 96	139,000	3,815,000
Pollock	61,000	+165	- 89	23,000	533,000
Rosefish	18,000	+ 50	- 97	12,000	606,000
Herring, sea	1,494,000	+533	+1049	236,000	130,000
Mackerel	140,000	+ 31	- 66	107,000	417,000
Smelt	158,000	+ 24	- 75	127,000	625,000
Scallops	29,000	- 24	- 75	38,000	118,000
Shrimp	50,000	- 17	- 75	60,000	200,000

#### MAY 27 COLD-STORAGE STOCKS IN NEW YORK 34 PERCENT UNDER YEAR AGO

Holdings of frozen fishery products in New York City cold-storage warehouses on May 29 totaled 3,880,000 pounds, according to the Service's Market News office in that city. This was an increase of 50 percent over the 2,594,000 pounds held in storage four weeks earlier, but a decline of 34 percent under stocks of 5,874,000 pounds a year ago. Decreases below last year were general throughout the country, but were less pronounced in New York than in some of the other principal fish marketing centers. This is probably due to the fact that the supply situation has held up better at this market than it has at some of the others. Stocks of shad, which were held in larger volume than any other species at the end of May, were 101 percent above those held on April 29 and 134 percent over those of May 28, 1942.

New York Cold-storage Holdings					
Item	May 27, 1943	May 27, 1943 compared with		Apr. 29, 1943	May 28, 1942
		Apr. 29, 1943	May 28, 1942		
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	3,880,000	+ 50	- 34	2,594,000	5,874,000
<u>Important Items:</u>					
Buffalo and carp	229,000	+ 50	+ 33	153,000	172,000
Butterfish	141,000	+ 8	- 60	130,000	350,000
Flounders, sole, etc.	165,000	+217	+ 38	52,000	120,000
Halibut	85,000	+70	- 43	50,000	150,000
Herring, sea	114,000	+ 61	+ 3	71,000	111,000
Mackerel	146,000	+186	- 55	51,000	323,000
Sablefish	248,000	- 4	- 4	259,000	259,000
Shad	419,000	+101	+134	208,000	179,000
Sturgeon	192,000	+ 1	- 9	190,000	210,000
Whitefish	255,000	- 34	- 42	387,000	441,000
Shrimp	273,000	+142	- 33	113,000	410,000

#### CHICAGO COLD-STORAGE STOCKS ONE-HALF THOSE OF YEAR AGO AT END OF MAY

There were 2,333,000 pounds of fishery products held in Chicago cold-storage warehouses on May 27, according to the Service's local Market News office. This was a 15 percent increase over the 2,023,000 pounds in stock four weeks earlier but a drop of 50 percent below the 4,630,000 pounds held at the end of May a year ago. As compared with stocks at the end of April, most of the fresh-water species showed a decline but these were more than offset by gains in some of the salt-water species, principally cod fillets, halibut, and sablefish. Stocks of shrimp also showed a sizable increase over those a month earlier but were 64 percent below May 28, 1942.



## Chicago Cold-storage Holdings

Item	May 27, 1943	May 27, 1943 compared with		Apr. 29, 1943	May 28, 1942
		April 29, 1943	May 28, 1942		
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	2,333,000	+15	-50	2,023,000	4,630,000
<u>Important Items:</u>					
Blue pike and sauger	137,000	- 6	-71	145,000	480,000
Lake trout	59,000	- 13	-75	68,000	237,000
Pickarel (jacks)	89,000	- 10	+162	99,000	34,000
Whitefish	219,000	- 30	-44	312,000	388,000
Yellow pike	61,000	+177	-30	22,000	87,000
<u>Filletlets:</u>					
Cod	88,000	+283	-10	23,000	98,000
Haddock	66,000	0	-54	66,000	145,000
Rosefish	91,000	- 31	-55	131,000	203,000
Halibut	153,000	+ 33	-43	115,000	268,000
Sablefish	48,000	+37	-23	35,000	62,000
Whiting	118,000	- 31	-34	172,000	178,000
Shrimp	184,000	+ 64	-64	112,000	511,000

## CANADIAN COLD-STORAGE HOLDINGS 14 PERCENT LESS THAN YEAR AGO

Holdings of frozen fresh fish in Canadian cold-storage plants on June 1 totaled 15,711,000 pounds, a decrease of 14 percent as compared with stocks on June 1, 1942, according to preliminary data furnished by the Dominion Bureau of Statistics. A drop of 31 percent or 2,197,000 pounds in sea herring stocks and 73 percent or 1,120,000 pounds in salmon holdings accounted for the decline. Holdings of all other important items showed increases over a year ago.

Frozen smoked fish stocks on June 1 totaled 1,101,000 pounds. This was 1 percent less than holdings of a year ago.

## Canadian Cold-storage Holdings

Item	June 1, 1943	June 1 compared with		May 1, 1943	June 1, 1942
		May 1, 1943	June 1, 1942		
	Pounds	Percent	Percent	Pounds	Pounds
<u>Frozen fresh fish</u>					
Total holdings	15,711,000	+ 37	- 14	11,497,000	18,195,000
<u>Important Items:</u>					
<u>Cod:</u>					
Whole	1,469,000	+ 21	+157	1,217,000	572,000
Filletlets	2,338,000	+109	+ 65	1,119,000	1,419,000
Haddock filletlets	426,000	+ 20	+122	356,000	192,000
Salmon	422,000	- 43	- 73	743,000	1,542,000
Sea herring	4,928,000	+ 41	- 31	3,492,000	7,125,000
Halibut	2,828,000	+ 68	+ 6	1,679,000	2,673,000
Mackerel	307,000	+134	+ 45	131,000	212,000
Whitefish	580,000	- 18	+ 67	711,000	348,000
<u>Frozen smoked fish</u>					
Total holdings	1,101,000	+ 32	- 1	834,000	1,116,000
<u>Important Items:</u>					
Filletlets; cod, haddock, etc.	833,000	+ 52	- 5	548,000	878,000
Sea herring kippers	139,000	- 8	+ 9	170,000	127,000

## CANADIAN FREEZINGS OF HALIBUT DURING MAY 38 PERCENT BELOW YEAR AGO

Freezings of fresh fishery products in Canada during May showed an increase of 10 percent over those of the same month a year ago, according to preliminary data released by the Dominion Bureau of Statistics. A total of 10,050,000 pounds of fresh fish were frozen during the month with substantial increases being reported in the freezings of all important items except halibut. Freezings of this species were 38 percent or 1,155,000 pounds less than those of May 1942. The principal items of fresh fish frozen during the month were sea herring, cod filletlets, and halibut.

## Freezings of Fishery Products in Canadian Cold-storage Plants

Item	May 1943	May compared with		April 1943	May 1942
	Pounds	Percent	Percent	Pounds	Pounds
<b>Frozen fresh fish</b>					
Total freezings	10,050,000	+178	+ 10	3,616,000	9,150,000
<b>Important Items:</b>					
Cod:					
Whole	378,000	- 15	+108	444,000	182,000
Fillets	2,391,000	+ 58	+ 50	1,516,000	1,598,000
Haddock fillets	136,000	- 67	+202	412,000	45,000
Halibut	1,899,000	+231	- 38	573,000	3,054,000
Sea herring	3,864,000	+	+ 14	135,000	3,386,000
Mackerel	208,000	+	+ 26	-	165,000
<b>Frozen smoked fish</b>					
Total freezings	953,000	+ 8	- 3	882,000	982,000
<b>Important Items:</b>					
Fillets; cod, haddock, etc.	845,000	+ 21	- 10	699,000	937,000
Finnan haddie	47,000	- 29	+ 81	66,000	26,000
Sea herring kippers	61,000	- 34	+	93,000	2,000

## CANADA ORDERS 50 PERCENT OF HALIBUT FROZEN

Administrator's Order A-751 issued June 3 by the Canadian Wartime Price and Trade Board requires that all processors and buyers of halibut in British Columbia shall freeze at least half of all halibut purchased. The same order sets the maximum price f.o.b. at the freezing plant that buyers may pay for fresh halibut at 17 cents per pound for medium grade and 16 cents per pound for other grades. Halibut acquired and frozen under the provisions of this order must also be sold or disposed of as frozen halibut.

Canned Fish Trade

## CALIFORNIA TUNA PACK SHOWS LARGE GAIN OVER 1942

During April, California cannery packed 130,309 standard cases of tuna, according to a report furnished by the California Division of Fish and Game. This represented an increase of 63 percent over the March pack and 301 percent over that of April 1942. Substantial increases were shown in all items except albacore and yellowtail. The total production of all species during the first four months of 1943 showed an increase of 90 percent over the comparative period of a year ago.

The mackerel pack, however, during the first four months of 1943 totaled 93,204 standard cases, a decline of 13 percent under the similar period of 1942. Only 7 cases of mackerel were packed during April compared with 1,260 cases during the same month a year ago.

## California Pack of Tuna and Mackerel--Standard Cases/

Item	April 1943	March 1943	April 1942	Four months ending April	
	Cases	Cases	Cases	1943	1942
<b>Tuna:</b>					
Albacore	-	-	31	2,852	399
Bonito	1,068	77	105	3,838	4,447
Bluefin	9,208	3,272	43	12,480	43
Striped	22,273	19,756	2,600	57,287	16,463
Yellowfin	64,661	34,168	23,646	153,503	115,892
Yellowtail	5	163	1,625	172	4,079
Flakes	32,508	22,460	4,431	62,880	13,345
Tonno style	586	-	-	586	-
<b>Total</b>	<b>130,309</b>	<b>79,896</b>	<b>32,481</b>	<b>293,598</b>	<b>154,668</b>
<b>Mackerel</b>	<b>7</b>	<b>5,485</b>	<b>1,260</b>	<b>93,204</b>	<b>107,015</b>

1/ Standard cases of tuna represent cases of 48 7-ounce cans, while those of mackerel represent cases of 48 1-pound cans.

## GULF SHRIMP PACK 13 PERCENT UNDER PREVIOUS SEASON ON MAY 29

Although the pack of shrimp in the Gulf area for the four weeks ending May 29 was considerably higher than during similar periods in March and April, it was only slightly over half as much as the pack in May one year earlier, according to the Service's New Orleans Market News office. The 39 canneries operating under the Seafood Inspection Service of the U. S. Food and Drug Administration in the current season packed 571,256 standard cases to the end of May, 13 percent below the 659,473 standard cases packed in a similar period one year earlier and 30 percent under the 5-year average of 819,600 standard cases.

## Wet and Dry Pack Shrimp in all Sizes in Tin and Glass--Standard Cases\*

M O N T H			S E A S O N		5-yr. average July 1-May 30
1943	1942	1942	1942-43	1941-42	
May 2-29	Mar. 28-May 1	May 3-30	July 1-May 29	July 1-May 30	
12,482	313	23,440	571,256	659,473	819,600

\* All figures on basis of new standard case - 48 No. 1 cans with 7 oz. per can in the wet pack and 6 $\frac{1}{2}$  oz. per can in the dry pack.

Quotations for canned shrimp in the usual wholesale quantities in plain No. 1 standard tins, f.o.b. point of production, were reported by Gulf Coast packers as follows:

## Canned Shrimp Prices--Per Dozen Tins

Item	June 1, 1943*		June 1, 1942**	
	Wet Pack	Dry Pack	Wet Pack	Dry Pack
Broken	\$2.45	\$2.55	***	***
Small	2.70	2.80	\$2.10-2.20, few 2.05	\$2.20
Medium	2.80	2.90	2.25-2.30	2.30
Large	2.95	3.05	2.35-2.40, few 2.50	2.40
Jumbo	3.05	3.15	2.50-2.60, few 2.75	2.50

\* 7 ozs. net wt. for wet pack and 6 $\frac{1}{2}$  ozs. net wt. for dry pack.

\*\* 5-3/4 ozs. net wt. for wet pack and 5 ozs. net wt. for dry pack.

\*\*\*Not available.

Note:--June 1, 1943 prices are maximum prices leveled off by OPA in MFR 311. This regulation became effective February 2, 1943.

## CANNED MACKEREL OFFERS ASKED BY FDA

The Food Distribution Administration stated on June 15 in Announcement No. FSC-1525, Canned Atlantic Mackerel, that it will now purchase through the FSCC such Canned Mackerel and will receive offers for the sale of such Canned Fish permitted to be delivered to Government agencies, pursuant to Food Distribution Order No. 44, or as may be amended, or in accordance with applicable subsequent Food Distribution Orders. One contract will cover the entire quantity of Canned Atlantic Mackerel purchased to be delivered to Government Agencies and only one contract number will be assigned each canner for his entire operation.

Offers may be submitted at any time prior to December 1, 1943, to the Fish Products Division, Special Commodities Branch, Food Distribution Administration, Washington 25, D. C., in an original and four (4) completely executed copies on Form SCP-1525. Acceptance will be made by FSCC within fifteen (15) days after the date of execution of the offer.

Form SCP-1525, Offer of Sale, provides that Canned Atlantic Mackerel delivered to FSCC shall be packaged in Type V3c or V3s cases meeting specifications as described in Form FSC 1742-C, "Export Packaging Specifications". If packers have on hand an inventory of cases from the 1942 packing season meeting specifications for Type A-1 or Type A-2 cases as described in Form FSC 1539-C, "Export Packaging Specifications", special arrangements for the purchase of a limited quantity of canned Mackerel packaged in such cases may be made on written request received prior to, or when Offer of Sale Form SCP-1525 is submitted. Excerpts from Form SCP-1525 follow:

1. QUANTITY: The seller agrees to deliver to FSCC the seller's quota of fish permitted to be delivered to Government Agencies under the provisions of Food Distribution Order No. 44, dated April 1, 1943, (8 F. R. 4227), or any amendments thereto.

2. PRICES: The price to be paid to us for fish delivered to FSCC hereunder shall be as follows:

\*(a) The ceiling price established by the Office of Price Administration and applicable to sales by us which is in effect on the date of delivery, shall prevail for the appropriate species, can size, pack and grade, less one-quarter of one (1/4%) percent of such ceiling price to cover normal swell allowance. Provided that if, on the date of actual delivery by us of any part of the fish to be delivered hereunder, there is in effect a ceiling price established by the Office of Price Administration and applicable to sales of fish to Governmental Agencies, such ceiling price applicable to sales to Governmental Agencies, shall prevail with respect to the quantity of fish so delivered.

A discount of one and one-half (1-1/2%) percent of the total amount of each claim, prior to deduction of one-quarter of one (1/4%) percent swell allowance, shall be deducted by the FSCC for payment by check dated within ten (10) days from the date of receipt by the designated Regional Fiscal Office of the FSCC of properly executed and documented claim.

(b) If FSCC requires that export packaging shall be used, the applicable price determined pursuant to (a) above, shall be increased at the following appropriate rate:

V3c or V3s Cases (including strapping) 48/300 \_\_\_\_\_ per case      48/1 oval \_\_\_\_\_ per case

\*\* (c) If cans are inside and outside enameled, the applicable price determined pursuant to (a) above, shall be increased at the appropriate following rate.

48/300 \$0.060 per case      48/1 oval \$0.096 per case

3. DELIVERY: The seller, within sixty (60) days after packing a sufficient quantity of fish to yield at least a minimum carload as prescribed by O.D.T. shall, after inspection, tender such lot for delivery to the FSCC on Form SCP-1525-A, "Notice of Tender of Delivery". It is understood that within ten (10) days after receipt of seller's "Notice of Tender of Delivery", the FSCC will issue or cause to be issued shipping instructions for prompt delivery and seller will deliver such fish in accordance with such shipping instructions. Seller agrees to deliver such fish, f.o.b. cars, or trucks, at the option of FSCC, at the shipping point or points in its tender of delivery.

4. SPECIFICATIONS: Fish delivered hereunder shall meet the following specifications:

Fish shall be firm, of good appearance, and well cleaned. Fish shall be practically unbroken, and practically free from objectionable material. Salt or salt brine, which may contain 2 percent vinegar, shall have been added to the can. Cans shall be packed as full as practicable. The average net content of the No. 300 (300x407) can shall be not less than 14 oz. If other sizes of cans are used, the net content shall be in the same proportion as the relative size of the can.

A lot may be considered as meeting specifications if not more than 1/6 of the containers in a lot fail, but not materially, in some respect, to meet requirements of these specifications.

Definitions: For the purpose of this specification, the following definitions shall apply:

(1) The term "Net Content" means the total weight of the fish and liquid in the can.

(2) The term "Well Cleaned" means that the fish shall have the head and tail removed, shall be free from entrails and the blood sac along the backbone shall have been punctured to allow drainage of blood.

(3) The term "Materially" means failing to meet requirements of the Federal Food, Drug and Cosmetic Act as amended.

\*Amendment No. 1, June 23.

\*\*Supplement, June 19.



All fish delivered hereunder shall conform in every applicable respect to the requirements of the Federal Food, Drug and Cosmetic Act as amended and of regulations pursuant thereto.

5. INSPECTION: Inspection of the fish will be made, prior to "Notice of Tender of Delivery", by the Food Distribution Administration of the War Food Administration, or its designee. The cost of such inspection, including furnishing samples and issuing certificates of inspection, will be borne by the seller.

6. PACKAGING AND MARKING: Cans: If cans are manufactured from tin plate lighter than 1.25 hot dipped plate, the inside and outside of such cans shall be enameled. Cans shall be sound and clean, free from rust and serious dents.

Labels: Cans shall be labeled with sellers regular commercial labels.

Cases: Cases shall be Type V3c or V3s as described in Form FSC-1742C, "Export Packaging Specifications", unless otherwise specifically directed by FSCC.

Marking: Each case shall be marked to show the name of the seller, commodity, contract number, net weight of cans and number of cans per case, and a legend which may be prescribed by FSCC.

#### CANNED RIVER HERRING PURCHASE OFFERS MODIFIED BY FDA

The Food Distribution Administration stated on June 11 in Announcement No. FSC-1522--Canned River Herring--which supersedes Announcement No. FSC-1355 (Fishery Market News, Mr 38) that it will continue to purchase through the FSCC any quantity of Canned River Herring from the 1943 pack, and that offers for the sale of this product may be submitted from time to time as set forth below. Each offer will be subject to the terms and conditions of Form SCP-1522--Canned River Herring--Offer of Sale, which supersedes Form SCP-1355.

Attention is directed to Paragraph 5, "Labeling, Packaging and Marking". Case requirement, Type V3c or V3s cases as described in "Export Packaging Specifications" FSC-1742-C. Cases packed 48/300's are preferred, but 24/300's will be accepted. Plain cans and Type A-2 cases suitable for exportmeeting "Export Packaging Specifications", FSC-1539-C, are acceptable provided an inventory is on hand. However, if these are accepted, it will be necessary to furnish an inventory, on or before July 15, 1943.

The FSCC will purchase all Canned River Herring (Alewives) offered pursuant to this announcement at prices not exceeding the following per case.

Content	In Inside Enameled Cans				In Plain Cans			
	24/300 V3s or V3c	24/300 A-2 Cases	48/300 V3s or V3c	48/300 A-2 Cases	24/300 V3s or V3c	24/300 A-2 Cases	48/300 V3s or V3c	48/300 A-2 Cases
15 oz. net, 12 oz. drained weight	\$2.75	\$2.73	\$5.475	\$5.46	\$2.72	\$2.70	\$5.415	\$5.40
14 oz. net, 11 oz. drained weight	2.65	2.63	5.275	5.26	2.62	2.60	5.215	5.20

Each offer shall consist of an original and four completely executed copies of Form SCP-1522, submitted so as to be received by the Fish Products Division, Special Commodities Branch, Food Distribution Administration, Washington 25, D. C., on or before 11:00 a.m., Eastern War Time, on the first and third Mondays of each month, to and including August 16, 1943, for acceptance in whole or in part not later than the Thursday next succeeding such dates. Excerpts from SCP-1522 follow:

1. QUANTITY, POINT OF DELIVERY, DESCRIPTION AND PRICE: We offer all or any part of each of the following quantities of fish at shipping points and at the prices shown below:

Quantity (Cases)	Shipping Point & RR. Serving	Type Can & Case	Can Size & No. Cans per Case	Net Contents Per Can	Price Per Case	Delivery Period
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2. **DELIVERY:** F.o.b. cars or trucks, at the option of FSOC at Shipping Point indicated above at such times during the applicable calendar month specified above, as FSOC shall prescribe, provided that seller shall have five (5) days notice prior to beginning any delivery.

3. **SPECIFICATIONS:**

- (a) Fish shall be firm, of good appearance and well cleaned. Cans shall be packed as full as practicable. In round cans the length of the fish shall be packed parallel to the side of the can but the can may not contain more than two pieces of the tail out of the fish. The No. 300 (300x4.07) can having a net content of 15 oz. shall contain a drained weight of not less than 12½ oz. Cans having net contents of 14 oz. shall contain drained weight of not less than 11½ oz. Each can shall contain not more than seven (7) fish. The fish may be packed natural or with added oils or sauces as may be specified by FSOC. The cans shall have not less than four inches of vacuum.
- (b) A lot may be considered as meeting specifications if not more than one-sixth of the containers in a lot fail, in same respect, but not materially, to meet requirements of these specifications.
- (c) All fish delivered hereunder shall conform in every applicable respect to the requirements of the Federal Food, Drug and Cosmetic Act as amended and of regulations pursuant thereto.

4. **DEFINITIONS:** For the purpose of these specifications, the following definitions shall apply:

- (a) The term "natural" means without the addition of any condiment except salt or brine which may contain not more than two (2%) percent vinegar, but may have added oil of the same species of fish.
- (b) The term "net content" means the total weight of the fish and liquid in the can.
- (c) The term "well cleaned" means that the heads and tails shall be removed; the fish shall be practically free from scales (i.e., scales shall not cover more than five (5%) percent of the surface area) and practically free from entrails. The body cavity shall be slit.
- (d) The term "drained weight" means the weight of the fish after they have been emptied from the can following sterilization and after being allowed to drain for two minutes over a sieve of not less than eight-inch diameter, containing eight meshes to the inch (0.097 inch per perforation).
- (e) The term "materially" means failing to meet requirements of the Federal Food, Drug and Cosmetic Act.

5. **LABELING, PACKAGING AND MARKING:** Cans: Cans will be labeled with seller's regular commercial labels. Cans will be sound and clean, free from rust and serious dents and will be inside enameled. If cans are manufactured from tin plate lighter than 1.25 hot dipped plate, the outside of the cans will also be enameled.

**Cases:** Cases will meet requirements of Type V3c or V3s cases as described in "Export Packaging Specifications", FSC-1742-C, or Type A-2 cases as described in FSC-1539-C.

**Marking:** Cases will be marked to show the commodity, number of cans per case, net contents, name of seller, contract number and a legend which may be prescribed by FSOC.

6. **INSPECTION:** Seller agrees that inspection of the fish will be made prior to delivery to FSOC by the Food Distribution Administration of the War Food Administration or its designee. The cost of such inspection, including furnishing samples and issuing certificates of inspection, will be borne by the seller.

## CANNED SEA HERRING AND MAINE SARDINE SPECIFICATIONS REVISED

Paragraph four of "Definitions" of Offer of Sale Form SCP-1312 - Canned Sea Herring and Maine Sardines - issued March 16 (Fishery Market News, March, page 36), was changed by Food Distribution Administration on June 15 to read as follows:

"(4) The term 'well cleaned' means that the heads and tails shall be removed, the fish shall be practically free from scales (i.e., scales shall not cover more than five (5) percent of the surface area) and shall be practically free from entrails. The wall of the body cavity shall be slit."

## CANNED SHRIMP INSPECTION REGULATIONS AMENDED BY FOOD AND DRUG ADMINISTRATION FOR NEW SEASON

The regulations for the inspection of shrimp packed by South Atlantic and Gulf States canners, published in the Federal Register for July 2, 1942, and in force during the present pack season, were amended June 8 and published in the Federal Register June 10. The following amendments became effective upon publication but apply only to service rendered after July 1, 1943, when the new season begins.

Each application for an initial inspection period requires an advance deposit and subsequent monthly deposits of \$184.50 instead of \$150; extension inspection period applications must be accompanied by an initial deposit and subsequent monthly deposits of \$123 instead of \$100; the fee prescribed for inspection service is increased from four cents to six cents per case; and \$300 instead of \$200 must be paid at the beginning of the initial inspection period.

## CANNED SHRIMP OFFERS REQUESTED BY FDA

The Food Distribution Administration stated June 5 in Announcement No. FSC-1509 - Canned Shrimp - that it will now receive offers through the FSCC for the sale of such canned shrimp as required to be set aside in 1943 and 1944, pursuant to Food Distribution Order No. 44, or as may be amended, or in accordance with subsequent orders. One contract will cover the entire quantity of such canned Shrimp purchased to be delivered to Government Agencies during the 1943-44 packing season and only one contract number need be assigned each packer for his entire operation.

Offers may be submitted at any time prior to July 15, 1943, to the Fish Products Division, Special Commodities Branch, Food Distribution Administration, Washington 25, D. C., in an original and four (4) completely executed copies of Form SCP-1509. Notice of acceptance will be given at Washington, D. C., within fifteen (15) days after the date of execution of the offer.

Form SCP-1509, Canned Shrimp - Offer of Sale, provides that the canned Shrimp delivered to the FSCC shall be packed in Type V3c or V3s cases meeting specifications as described in Form FSC-1742-C, "Export Packaging Specifications". However, if packers have on hand an inventory of cases from the 1942 packing season meeting specifications A-1, 100 point weatherproof solid fiber, or A-2, 90 point weatherproof solid fiber, as described in Form FSC-1539-C, "Export Packaging Specifications", special arrangements for the purchase of a limited quantity packed in such cases may be made on written request received prior to submitting Offer of Sale - Form SCP-1509. Excerpts from Form SCP-1509 follow:

1. **QUANTITY:** The seller agrees to deliver to FSCC the seller's quota of shrimp permitted to be delivered to Governmental Agencies under the provisions of Food Distribution Order No. 44, dated April 1, 1943, (8 F. R. 4227), or any amendments thereto.

2. **PRICES:** The price to be paid to us for shrimp delivered to FSCC hereunder shall be as follows:

(a) The ceiling price established by the Office of Price Administration and applicable to sales by us which is in effect on the date of delivery shall prevail for the appropriate species, can size, pack and grade, less one-quarter of one (1/4%) percent of such ceiling price to cover normal swell allowance. Provided that if, on the date of actual

Delivery by us of any part of the shrimp to be delivered hereunder, there is in effect a ceiling price established by the Office of Price Administration and applicable to sales of shrimp to Governmental Agencies, such ceiling price applicable to sales to Governmental Agencies shall prevail with respect to the quantity of shrimp so delivered.

A discount of one and one-half (1-1/2%) percent of the total amount of each claim, prior to deduction of one-quarter of one (1/4%) percent swell allowance, shall be deducted by the FSCC for payment by check dated within ten (10) days from the date of receipt by the designated Regional Fiscal Office of the FSCC of properly executed and documented claim.

(b) If FSCC requires that export packaging shall be used, the applicable price determined pursuant to (a) above shall be increased at the following rate:

	Type V3c or V3s Cases (including strapping)	
48/1 Picnic	per case	24/1 Picnic per case

3. DELIVERY: The seller, within sixty (60) days after packing a sufficient quantity of shrimp to yield at least a minimum carload, shall, after inspection, tender such lot for delivery to the FSCC on Form SCP-1509-A, "Notice of Tender of Delivery". FSCC will not accept delivery of less than carload lots, but will accept tenders for delivery of less than carload lots provided arrangements have been made by the seller at seller's expense to consolidate with other sellers of shrimp such quantities that will total a carload lot for delivery to FSCC at a point designated by the seller in its "Notice of Tender of Delivery". It is understood that within ten (10) days after receipt of seller's "Notice of Tender of Delivery", the FSCC will issue or cause to be issued shipping instructions for prompt delivery and seller shall deliver such shrimp in accordance with such shipping instructions. Seller agrees to deliver such shrimp, f.o.b. cars or trucks, at the option of FSCC, at the shipping point or points indicated in its tender of delivery.

4. SPECIFICATIONS: Shrimp delivered hereunder shall meet the following specifications:

Shrimp shall be firm, of good quality and appearance, prepared and canned according to sound commercial practice. Color shall be typical of the species. As far as practicable the hull, head and legs shall be removed and only that portion of the shrimp known as the tail meat shall be canned. Net cut-out weight of No. 1 Picnic cans (211x400) shall be not less than 6 1/2 ounces for "Dry Pack" and not less than 7 ounces for "Wet Pack".

Shrimp shall be graded as follows:

"Extra Large" or "Jumbo" shall consist of not more than 3-1/2 shrimp per ounce per can.

"Large" shall consist of 5 shrimp or less per ounce per can.

"Medium" shall consist of 5 to 8 shrimp per ounce per can.

"Small" shall consist of 8 or more shrimp per ounce per can.

"Broken" shall consist of broken pieces of shrimp.

"Ungraded" and "No Size Designation" shall consist of assorted sizes of shrimp.

Determination of number of shrimp shall be based on drained weight or equivalent as shrimp pass over the grading machine.

Definitions: For the purpose of these specifications, the following definitions shall apply:

- (1) The term "Dry Pack" means shrimp packed without added liquid in the can.
- (2) The term "Wet Pack" means shrimp packed with sufficient brine to properly process the shrimp. Brine shall be reasonably clear.
- (3) The term "cut-out weight" means the weight of the shrimp after having been emptied from the can following sterilization and drained, as required by the standard of Fill of Container for Canned Wet Pack Shrimp and Canned Dry Pack Shrimp promulgated by the Federal Security Agency, (Food and Drug Administration) (Part 36, Shell Fish; Section 36.3 page 4945, Federal Register, July 2, 1942).



All shrimp delivered hereunder shall conform in every applicable respect to the requirements of the Federal Food, Drug and Cosmetic Act, as amended, and of regulations pursuant thereto.

5. INSPECTION: Inspection of the shrimp will be made, prior to transmitting "Notice of Tender of Delivery", by the Food Distribution Administration of the War Food Administration or its designee. The cost of such inspection, including furnishing samples and issuing certificates of inspection, shall be borne by the seller.

6. PACKAGING AND MARKING: Cans: Cans to be inside enameled. If any part of the can is manufactured from tin plate lighter than 1.25 hot dipped plate, all parts of such cans manufactured from such tin plate will be inside and outside enameled. Cans containing paper liners are acceptable. Cans shall be sound and clean, free from rust and serious dents.

Labels: Cans to be labeled with the seller's regular commercial labels or shall be properly lithographed.

Cases: Cases to be Type V3c or V3s as described in Form FSC-1742-C, "Export Packaging Specifications", unless otherwise directed by FSCC.

Marking: Each case to be marked to show the name of the seller, commodity, grade, type of pack, contract number, net weight of cans and number of cans per case, and a legend which may be prescribed by FSCC.

#### OIL FOR TUNA CANNING SHORT

The Food Distribution Administration informed the tuna canning industry on June 21, that according to the Fats and Oils Branch, a definite shortage of cottonseed oil exists and that it is extremely doubtful if sufficient quantities of this type of oil will be available for the canning of tuna until after the war. All other vegetable oils are in short supply and this condition may become more critical. However, it is expected that sufficient supplies of soybean oil will be available at least for the present to fulfill the requirements of the tuna industry.

Due to this critical situation, FDA suggested that the industry make immediate arrangements to use soybean oil and further suggested that experiments be conducted immediately to ascertain if it is possible to can tuna without the use of any oil. Experimental packing of tuna with oils other than cottonseed and without oil are now under way in the Fish and Wildlife Service's Seattle Technological Laboratory.

#### RESERVATION OF TUNA PACK LIFTED BY WFA

The War Food Administration announced on June 28 that the entire production of canned tuna and tunalike fishes packed after June 27 will be available for U. S. civilian consumers. That part of the canned fish reservation order--Food Distribution Order 44 (Fishery Market News, Apr. Sup. p. 27) which required packers to reserve 60 percent of the 1943 pack of canned tuna, bonito, and yellowtail--has been removed, effective June 28. This will mean an increase of about 25,000,000 pounds in the quantity of these canned fish available to civilian consumers from the 1943 pack.

Government reservation of 55 percent of other leading varieties of canned fish, however, such as salmon, pilchards, sea herring, mackerel, and shrimp, continues in effect. Officials emphasized that up to and including June 27, packers must continue to reserve the required percentage of tuna and tunalike fishes. FDO 44 also was amended in other respects. The term "Canner" is redefined to mean "any person who is the first owner of canned fish or shellfish", and places on such firm or person the responsibility of making the required delivery to the Government. This eliminates the possibility of misunderstanding where fish are canned by one firm for another. The terms "canned fish" and "canned shellfish" mean fish and shellfish, respectively, which have been packed in the Continental United States or in the Territory of Alaska for commercial purposes in hermetically sealed metal or glass containers and sterilized in the containers by the use of heat.

To facilitate administration of FDO 44, the amended order allows a packer a margin of tolerance in making deliveries to the Food Distribution Administration for the Government. For example, a packer may deliver not less than 54 percent, nor more than 56 percent of canned salmon, pilchard, sea herring, mackerel, or shrimp, and not less than 59 percent or more than 61 percent of tuna and tunalike fishes. The tolerance provision is retroactive, and applies to the entire pack of all species, put up since April 1, 1943.

Under the amended order the Food Distribution Administration continues to be the sole purchasing agent for all canned fish under the reservation order. Canned fish reserved by the FDA for the Government are allocated for the Armed Services, for Lend-Lease and for other Government needs. With the present reservation program, it is expected that all of the Government's requirements for canned fish from the 1943 pack will be met.

#### LOWERED TUNA AND SALT CODFISH PRICES PASSED ON TO CONSUMERS

To make certain that wholesalers and retailers of canned tuna, bonito, yellowtail, and of salt codfish pass on to consumers rollbacks made effective this month in prices at the processor level, the Office of Price Administration amended two regulations June 4. The amendments require processors to notify distributors that their prices must be recalculated to reflect the reduction. The form of the notification is given, and it is specified that the recalculation by the wholesalers and retailers be based on their first purchases of the commodities after June 9, 1943.

Wholesalers must recalculate their prices under the provisions of Revised Maximum Price Regulation 237, and retailers under Revised Maximum Price Regulation 238. The Amendment applying to tuna, bonito and yellowtail is No. 2 to Maximum Price Regulation 299, Sales by Canners of Tuna, Bonito and Yellowtail; and that applying to salt codfish is Amendment No. 1 to Maximum Price Regulation 384, Sales by Processors of Salt Codfish. Both amendments were effective June 9, 1943.

The amendment to the salt codfish regulation also adds specific prices at the processor level for the following items.

##### Cod middles, bulk:

Large cod middles, 30# box	....	.31 $\frac{1}{2}$
Medium " " " "	....	.30 $\frac{1}{2}$

##### Cod strips, bulk:

Large cod strips, 30# box	....	.28 $\frac{1}{2}$
Regular " " " "	....	.27 $\frac{1}{2}$

This is an intermediate box size that inadvertently was omitted from the regulation when it was issued.

A third change in this amendment corrects the wording of one paragraph so that it is stated maximum prices apply to sales by processors of salt codfish, instead of stating that they apply to the processors.

#### NEW LEAFLET ON CANNING TUNA PUBLISHED

Second only to salmon in value of production, canned tuna is among the most popular canned products in the domestic market that takes most of the production. After the first commercial pack of tuna - 2,000 cases - made in 1909, the industry grew slowly until after the first World War. Thereafter, production mounted rapidly until 1940 (the last year before second World War conditions affected production) when the pack amounted to 4,186,689 cases with a value to the packer of \$23,713,966.

Tuna-canning methods discussed refer particularly to those used in California, since the industry, at present, is largely concentrated in that State. Some tuna, however, is canned at Gloucester, Mass., on the Atlantic Coast, and a considerable amount is canned in a new development in the lower Columbia River area. In fact, some of the newest ideas in cannery construction and layout are incorporated in the Columbia River tuna canneries.

Fishery Leaflet No. 20 entitled Canning Tuna by Norman D. Jarvis, recently published by the Fish and Wildlife Service, may be procured free of charge by writing to the Fish and Wildlife Service, Merchandise Mart, Chicago, Illinois.

## CANNED GROUND PILCHARD TO BE PURCHASED BY FDA

The Food Distribution Administration stated on June 10 in Announcement No. FSC-1520--Canned Ground Pilchards--that it contemplates the purchase through the FSCC of 500,000 cases 6/10's (603x700) Canned Ground Pilchards prepared from whole, fresh California Pilchards. This product will be purchased only in #10 cans.

Offers may be submitted at any time prior to July 15, 1943, to the Fish Products Division, Special Commodities Branch, Food Distribution Administration, Washington 25, D. C., in an original and four (4) completely executed and signed copies of, and shall be subject to the terms and conditions of, Form SCP-1520, Canned Ground Pilchards--Offer of Sale. Excerpts from SCP-1520 follow:

2. DELIVERY: The seller shall deliver fish offered herein, f.o.b. cars or trucks, at the option of FSCC, at \_\_\_\_\_ on \_\_\_\_\_  
(City and State) (Name of Railroad)  
at such times during the applicable calendar months specified above as directed by FSCC, provided we shall have three days notice prior to beginning any delivery.

3. FAILURE TO DELIVER: If seller fails to can by February 29, 1944, a sufficient quantity of fish to complete this contract but has delivered to FSCC, except for normal throw-outs of defective cans, and samples, the entire quantity of fish canned by seller during the delivery period provided herein, FSCC agrees that the remaining undelivered portion of this contract is automatically cancelled.

4. SPECIFICATIONS: We agree that fish delivered hereunder shall be as follows:

This product shall be manufactured only from whole, round California Pilchards in good edible condition, from which a portion of the oil and body juices may have been removed. No filler, condiment, or other substance shall be added, except that concentrated body juices manufactured from fish in an edible condition may be added. The fish shall be processed in a sanitary manner under sound commercial practice. The average net content of the No. 10 can (603x700) shall be not less than 6 lbs., 8 oz. The analysis of the product shall be as follows

Moisture content	-	Not less than 65%	Protein content	-	Not less than 22%
		Not more than 68%			
			Fat content	-	Not less than 2%
					Not more than 4%
Water soluble solids	-	Not less than 9%	Protein content of water soluble solids	-	Not less than 80%

These specifications shall be so construed as to produce a nutritious and edible product made from whole, prime pilchards packed in a sanitary manner.

5. INSPECTION: Fish will only be packed during the time that a representative of the FDA or its designee is present and his decision as to quality, sanitation and edibility will be final. The cost of such inspection and of issuing of certificates of inspection shall be borne by FSCC except that there shall be deducted from the price named herein one cent (1¢) a case of 6/10's to cover normal inspection costs. The seller agrees to furnish samples necessary for the inspection and analysis of the product without charge to FSCC.

6. LABELING, PACKAGING AND MARKING: Cans: Cans shall be inside enameled unless otherwise directed by FSCC. If cans are manufactured from tin plate lighter than 1.25 hot dipped plate the inside and outside of such cans shall be enameled. Cans shall be sound and clean, free from rust and serious dents.

Labels: Cans shall be labeled with labels approved by FSCC.

Cases: Cases shall be Type V3c or V3s as described in Form FSC 1742-C, "Export Packaging Specifications."

Marking: Each case shall be marked to show the name of the seller, commodity, contract number, net weight of cans and number of cans per case and a legend which may be prescribed by FSCC.

## CANNED ALASKA SALMON OFFERS REQUESTED BY FDA

The Food Distribution Administration, stated June 8 in Announcement No. FSC-1436, Canned Alaska Salmon, that it will now receive offers for the sale of Canned Alaska Salmon permitted to be delivered to Government Agencies, pursuant to Food Distribution Order No. 44, or as may be amended, or in accordance with subsequent orders. A separate contract shall be executed to cover each Canning Plant from which Canned Alaska Salmon will be delivered to the FSCC. One contract number will be assigned each operating plant.

Offers may be submitted at any time prior to August 15, 1943, to the Fish Products Division, Special Commodities Branch, Food Distribution Administration, Washington, D. C., in an original and four (4) completely executed copies on Form SCP-1436. Acceptance will be made by FSCC within fifteen (15) days after the date of execution of the offer. Excerpts from SCP-1436 follow:

1. QUANTITY: The seller agrees to deliver to FSCC under this contract a quantity of fish packed by him during the period from April 1, 1943, to February 29, 1944, which, together with the quantity or quantities of fish delivered by the seller to FSCC under all other contracts requiring the delivery of fish to FSCC by the seller will equal the total quota of fish permitted to be delivered by the seller to Governmental Agencies under the provisions of Food Distribution Order No. 44, dated April 1, 1943, (8 F.R. 4227), or any amendments thereto.

II. PRICES: The price to be paid to us for fish delivered to FSCC hereunder shall be as follows:

\*(a) The ceiling price established by the Office of Price Administration and applicable to sales by us which is in effect on the date of delivery, shall prevail for the appropriate species, can size, pack and grade, less one-tenth of one (1/10%) percent of such ceiling price to cover normal swell allowance. Provided that if, on the date of actual delivery by us of any part of the fish to be delivered hereunder, there is in effect a ceiling price established by the Office of Price Administration and applicable to sales of fish to Governmental Agencies, such ceiling price applicable to sales to Governmental Agencies shall prevail with respect to the quantity of fish so delivered.

A discount of one and one-half (1-1/2%) percent of the total amount of each claim, prior to deduction of one-tenth of one (1/10%) percent swell allowance, shall be deducted by the FSCC for payment by check dated within ten (10) days from the date of receipt by the designated Regional Fiscal Office of the FSCC of properly executed and documented claim.

(b) If FSCC requires that export packaging shall be used, the applicable price determined pursuant to (a) above, shall be increased at the appropriate following rate:

Cases:	V1 (With sleeve)	V1 (Without sleeve)	V2	V3	Wood	100 Point Solid Fiber Weatherproof	
48/1 Tall	_____	_____	_____	_____	_____	_____	per case
48/1 Flat	_____	_____	_____	_____	_____	_____	per case
48/3	_____	_____	_____	_____	_____	_____	per case
12/4#	_____	_____	_____	_____	_____	_____	per case

Strapping: (Including one three line shipping mark) \_\_\_\_\_ per case

Marking: For each additional shipping mark of three lines or less: \_\_\_\_\_ per mark

(c) If FSCC directs that delivery be made in unlabeled cans, deductions shall be made from the applicable price determined pursuant to (a) above, at the appropriate following rate:

48/1 Tall	\$0.10 per case	48/3 Flat	\$0.07 per case
48/1 Flat	0.09 per case	12/4#	0.03 per case

(d) If FSCC directs that its own labels be used, it shall supply such labels and deductions shall be made from the applicable price determined pursuant to (a) above, at the appropriate following rate:

\* Amendment No. 1, June 23.



48/1 Tall \$0.07 per case  
48/1 Flat 0.06 per case

48/3 Flat \$0.05 per case  
12/4# 0.02 per case

(e) FSOC may designate the quantity or quantities of fish which shall be packed in export packaging and may decrease the quantity or quantities so designated at any time. If FSOC decreases the quantity of fish to be packed in export packaging or if Food Distribution Order No. 44 is amended in such manner as to reduce the quota of fish which may be delivered by the seller to Governmental Agencies, FSOC shall reimburse the seller for the export packaging material acquired by the seller pursuant to such designation by FSOC and not used, because of such reduction, for packing fish to be delivered pursuant to this contract, at the rate set out in paragraph II (b); Provided, That in no event shall FSOC reimburse the seller for packaging material acquired, but not used, which is in excess of a quantity of packaging material necessary to pack in export packaging 55 percent of its pack of fish at the plant named herein.

III. DELIVERY: The seller shall within one hundred and twenty (120) days after arrival of its fish in the continental United States and after such fish has been inspected by the Food Distribution Administration of the War Food Administration, hereinafter referred to as FDA, tender such fish for delivery to FSOC on Form SCP-1483A "Notice of Tender of Delivery", provided however, should ceiling prices at any time prior to delivery become unsatisfactory to seller, the buyer agrees upon request to extend seller an additional sixty (60) days in which to make further tender of delivery.

(1) FSOC will within sixty (60) days after receipt of each such Notice of Tender of Delivery, issue or cause to be issued a Notice to Deliver providing for delivery within ten (10) days after receipt by the seller of such notice to deliver at the shipping point or points indicated in seller's "Notice of Tender of Delivery", in which event, the seller shall, at the option of FSOC, deliver such fish f.o.b. cars, trucks, or storage.

(2) In the event that FSOC accepts delivery in unlabeled cans, the seller shall:

(a) At the time of labeling, replace throw-outs due to dents, defective seams, or any other defects, with fish of the same species and grade at its expense and such throw-outs shall become the property of the seller; or

(b) Reimburse FSOC for the value of such throw-outs due to dents, defective seams or any other defects.

Provided that seller's responsibility under this section to replace throw-out cans found defective at the time of labeling, or to reimburse FSOC for such cans shall terminate when the fish has been moved by FSOC from city or town designated as the shipping point at which FSOC accepts delivery. Provided further, if unlabeled fish delivered to FSOC has not been labeled within six months after FSOC accepts delivery, seller's responsibility to replace or reimburse FSOC for throw-out cans shall cease with respect to that portion of the delivered fish which has not been labeled within six months from the date of delivery.

IV. SPECIFICATIONS: Fish delivered hereunder shall meet the requirements of "Federal Specifications for Canned Salmon", PP-S-31a (7/29/42), Sections B to F inclusive, provided that except for Reds and Chinooks, Section E-1 of such specifications shall be revised for the purpose of this contract to delete the words "shall be reasonably free from watermarking" and insert in lieu thereof, the words "Watermarking shall be scored only when texture, color of flesh, amount of oil, odor and flavor have been affected".

All fish delivered hereunder shall conform in every applicable respect to the requirements of the Federal Food, Drug and Cosmetic Act, as amended, and of regulations pursuant thereto.

V. INSPECTION: Inspection of the fish will be made by FDA or its designee, prior to filing of Notice of Tender of Delivery. The cost of such inspection shall be at the expense of seller and shall include the furnishing of samples and certificates of inspection.

VI. PACKAGING AND MARKING:

(1) Cans: (a) If cans are manufactured from tin plate lighter than 1.25 hot dipped plate, all parts of such cans manufactured from such plate shall be inside and

outside enameled. At the time of delivery, cans shall be sound and clean, free from rust and serious dents.

- (b) Cans shall be embossed with the word "salmon" or shall be so marked with indelible ink. Embossing may be on either end of can. Ink marking may be on the body or either end of the can and the ink shall meet specifications O.Q.M.G., S.P.Q.R.D. 400.1141.
- (2) Cans shall be labeled as directed by FSCC.
- (3) Cases: Cases used shall be as directed by FSCC and shall meet Army Specifications O.Q.M.G. No. 93, dated December 2, 1942, for V1, V2, V3, wood, domestic or 100 point solid fiber cases.
- (4) Strapping: V1 and V2 cases shall be strapped with one strap girthwise (over top, bottom and sides) and one strap over the top, bottom and ends. V3 and wood cases shall be strapped with two straps girthwise (over top, bottom and sides). One hundred point solid fiber cases shall also be strapped girthwise.
- (5) Marking: Each case shall be marked as directed by FSCC.

VIII. INDEMNIFICATION: Possible military action caused by the enemy or action by military or Government forces made on behalf of the war effort in the region of Alaskan Salmon Canning operations makes seller's risks of such nature that such operations cannot be presumed to be warranted; and without assurance that indemnification will be provided by FSCC to reimburse seller for possible loss of out-of-pocket costs arising from such causes, it will not be possible for seller to utilize facilities to the fullest extent possible to obtain the salmon pack to meet essential needs.

In consideration of seller making the maximum effort consistent with the Department of the Interior Order 1727, issued March 3, 1943, (Concentration Program), to produce the greatest possible production of fish at the plant named below, FSCC agrees as follows:

- (1) If seller should be prevented or hindered to any extent in packing fish during the 1943 season in the plant located at \_\_\_\_\_ by reason of acts of the public enemy or by acts of the United States Government (including military) made on behalf of the war effort, FSCC will reimburse seller as follows:
  - (a) In the event of failure to secure any pack, the measure of reimbursement shall be 85% of seller's actual total out-of-pocket costs.
  - (b) In the event of a partial pack, then the measure of reimbursement shall be 85% of that proportion of the out-of-pocket costs as the amount short bears to the total anticipated pack.
  - (c) Notwithstanding the provisions of Paragraphs (a) and (b) above, if it shall develop that seller has not secured or otherwise provided for labor, equipment and supplies of all kinds sufficient to pack the estimated number of cases stated herein, or that the supply or nature of the run of fish during said season is such that it would have been impossible or improbable that we would have packed said estimated number of cases of fish at the said plant during said season, or, should seller for any other reason than acts of the public enemy or acts of the United States Government made on behalf of the war effort, be prevented from packing the estimated number of cases of fish stated in Paragraph (2) below, then the reasonably anticipated pack shall be deemed to be the number of cases which could and would have been so packed during the season, and the measure of reimbursement under Paragraphs (a) and (b) above shall be based upon such reasonably anticipated pack.
- (2) The seller represents that it has provided or will provide by actual purchase, contract or otherwise for sufficient labor, equipment and supplies of all kinds for an estimated pack at the within described plant named above of cases of fish of 48/1# cans (two cases of 1/2# flats to be considered as one case) during the 1943 salmon packing season.

- (3) In no event shall the total reimbursement of said actual out-of-pocket costs exceed \$\_\_\_\_\_. (This figures inserted is 85% of the estimated total out-of-pocket cost.)
- (4) For the purpose of determining such out-of-pocket costs, FSCC shall have the right to examine seller's books, records, papers and correspondence and such books, records, papers, and correspondence shall be made available to FSCC at \_\_\_\_\_ (City and State).
- (5) Seller's claim for indemnification shall be supported by a certificate signed by a majority of a committee to be set up as hereinafter provided. The committee shall determine, and its findings and determinations shall be final and conclusive upon the parties hereto:
  - (a) Whether seller was prevented or hindered in packing fish during the year 1943 by reason of the acts of the public enemy or acts of the United States Government (including the military) made on behalf of the war effort; and
  - (b) The reasonably anticipated pack had seller not been so prevented or hindered.

Such committee shall be set up at seller's request as soon as possible after the close of the plant's season and shall be composed of one member named by seller to be selected from other firms or individuals of the salmon industry that have done or are doing business with the FSCC, one member to be named by the Director of the FDA and one member to be selected by the two named members. Such committee shall meet in such place designated by it, subject to the approval of the Director of the FDA. Seller shall be liable for that portion of the expense of such committee incurred by the member designated by it and that portion of such expense incurred by the member selected by the two named members if such third member is not an employee of the United States Government or any of its agencies.

This committee, for the purpose of determining what would have been seller's reasonably anticipated pack had it not been prevented or hindered in packing salmon during the 1943 season, shall take into consideration, among other things, seller's plant and facilities for this and preceding years, and statistics of the Fish and Wildlife Service of the Department of the Interior for this and preceding years and expenditures in preparation for the 1943 salmon pack.

(6) In the event seller feels it has sustained a loss as provided in this Section, it shall notify FSCC not later than November 30, 1943. Failure to notify FSCC within the time set shall be considered a waiver of any claim for which indemnity might be asserted under this Section.

(7) For the purpose of this agreement, the term "out-of-pocket costs" shall include those items that are expendable, such as, but not restricted to, transportation to and from the fishing area, fuel consumed, labor, operating materials, construction and repairs of traps and fishing equipment, etc., but only such portion thereof which as of the date of this contract are non-insurable and non-recoverable. Out-of-pocket costs shall not include such items as cans, cases, labels, machinery, vessels, etc., or any tangible items or operations insurable under the Merchant Marine Act of 1936, as amended, the War Damage Corporation Act, or through commercial insurance by American companies obtainable through customary insurance channels.

A letter from an accredited insurance agent or broker indicating that such coverage cannot be secured shall be considered to be good and conclusive evidence of seller's inability to secure such insurance.

**IX. FAILURE TO DELIVER:** If pursuant to requests made by seller, the Secretary of Agriculture, or his duly authorized agent, shall determine that seller's inability or failure to make delivery to FSCC after arrival of fish at the mainland of the Continental United States resulted from fires, floods, strikes, acts of the public enemy, or of the Government, sabotage, acts of God or other causes beyond seller's control, the time of delivery will be extended by FSCC, or if the salmon is destroyed or rendered unacceptable by the FSCC by such causes or actions, seller's obligation to deliver under this contract will be cancelled by the FSCC.

## SALMON CAN LABELS OFFERS REQUESTED BY FDA

The Food Distribution Administration stated in Announcement No. FSC-1530, Can Labels, on June 19, that it contemplates the purchase through the Federal Surplus Commodities Corporation of can labels and is prepared to receive offers for the sale of this product.

Offers shall be submitted in an original and four executed copies of Offer of Sale, Form SCP-1530, and must be received by the Fish Products Division, Special Commodities Branch, Food Distribution Administration, Washington 25, D. C., on or before 3:00 p.m., Eastern War Time, June 28, 1943. Excerpts from Form SCP-1530 follow:

1. QUANTITY:	Description	Size	Price (Per 1,000)
3,000M	#1-Tall Grade 1 Salmon label	4-3/8 x 9-7/8	
37,500M	#1-Tall Grade 3 Salmon label	4-3/8 x 9-7/8	

2. DELIVERY: Seller agrees that delivery will be made at the direction of FSCC, f.o.b. point of manufacture, carload rate of freight to Seattle, Washington, allowed, during the period beginning \_\_\_\_\_ and ending \_\_\_\_\_, both dates inclusive. Seller further agrees to deliver 10,000M labels within twenty-one (21) days after receipt of acknowledgment of proofs by FSCC and 6,000M labels a week thereafter. Seller agrees to furnish proofs to the Fish Products Division, Special Commodities Branch, Food Distribution Administration, Washington 25, D. C., by air mail.

3. SPECIFICATIONS: Can labels delivered hereunder will meet the following applicable specifications:

(a) Colors: Four regular (Yellow, Red, Light, and Dark Blue) and spirit varnished.

(b) Size: 4-3/8" x 9-7/8", cut to bleed.

(c) Stock: Super-calendared, Base 25" x 38", 50 pound - 500 sheets to ream or heavier to suit convenience of manufacturer; must operate properly in label machines.

(d) Lithographing-Printing: The Grade 1 label, as per copy attached: The Grade 3 label, the design is as per photostat attached; green background to be made from yellow, light blue and a tint of the dark blue, similar to sample attached.

(e) Cutting and Trimming: All labels to be accurately cut singly.

4. PACKAGING: All labels to be in bundles of 1,000 tied with a string at each end, or wrapped in Manila paper, packed in suitable wooden or paper containers, 10 bundles to each container.

5. INSPECTION: All can labels delivered to FSCC will be such that inspection may be made by representatives of FSCC at such times and in such manner as may be determined by FSCC. Seller agrees that the FSCC shall have the right to reject any labels not conforming with specifications set forth herein.

6. TOLERANCE: It is understood that a minus or plus tolerance of ten (10) percent in the deliverable quantity, under the contract resulting from the acceptance of this offer, will be permitted.

## CANNED SALMON PRICES MODIFIED BY FDA

Effective June 23, Section 2, paragraph (a) of Offer of Sale Form SCP-1483 Canned Salmon--Continental United States (Fishery Market News, May p. 31) was amended by the Food Distribution Administration to read as follows:

"(a) The ceiling price established by the Office of Price Administration and applicable to sales by us which is in effect on the date of delivery shall prevail for the appropriate species, can size, pack and grade, less one-tenth of one (1/10%) percent of such ceiling price to cover normal swell allowance. Provided that if, on the date of actual delivery by us of any part of the fish to be delivered hereunder, there is in effect a ceiling price established by the Office of Price Administration and applicable to sales of fish to Governmental Agencies, such ceiling price applicable to sales to Governmental Agencies shall prevail



with respect to the quantity of fish so delivered.

"A discount of one and one-half (1-1/2%) percent of the total amount of each claim, prior to deduction of one-tenth of one (1/10%) percent swell allowance, shall be deducted by the FSCC for payment by check dated within ten (10) days from the date of receipt by the designated Regional Fiscal Office of the FSCC of properly executed and documented claim."

#### CANNED GROUND FISH OFFERS REQUESTED BY FDA

The Food Distribution Administration stated June 12 in Announcement No. FSC-1524 - Canned Ground Fish - that it contemplates the purchase through the FSCC of a quantity of Canned Ground Fish. Species of fish used in this product shall be edible fish that are not otherwise being processed.

Each offer shall consist of an original and four completely executed copies of Form SCP-1524, Canned Ground Fish - Offer of Sale, so as to be received by the Fish Products Division, Special Commodities Branch, Food Distribution Administration, Washington 25, D. C., on or before 11:00 a.m., Eastern War Time, on Monday of each week to and including July 26, 1943, for acceptance in whole or in part, on or before the Thursday next succeeding such dates.

All Canned Ground Fish Offers of Sale received pursuant to this announcement must be accompanied by twelve representative proof samples properly identified and vendor warrants that the commodity actually delivered in the event of acceptance under this announcement will be equal to or better than the proof samples submitted. Excerpts from SCP-1524 follow:

2. DELIVERY: The seller shall deliver fish offered herein, f.o.b. cars or trucks, at the option of FSCC, at \_\_\_\_\_ on \_\_\_\_\_

(City and State)

(Name of Railroad)

at such times during the applicable calendar months specified above as directed by FSCC, provided we shall have three days notice prior to beginning any delivery.

3. FAILURE TO DELIVER: If seller fails to can a sufficient quantity of fish to complete this contract but has delivered to FSCC, except for normal throwouts of defective cans, and samples, the entire quantity of fish canned by seller during the delivery period provided herein, FSCC agrees that the remaining undelivered portion of this contract is automatically cancelled.

4. SPECIFICATIONS: Seller agrees that fish delivered hereunder shall be as follows:

Fish used in the manufacture of this product shall only be edible species in good edible condition. Heads and entrails shall be removed and fish shall be practically free from scales. Fish shall be sufficiently pre-cooked before canning and coarsely ground so that the finished product will be reasonably firm and reasonably free from excess moisture; shall be of such consistency as to retain the shape of the can. No filler, condiment, liquid or other substance shall be added. Cans shall be sufficiently processed to insure sterility. Cans shall be filled as full as practicable. The average net content of the No. 300 (300 x 4.07) can shall be not less than 15 oz. If larger sizes of cans are used, the net content shall be in the same proportion as the relative size of the can. Cans shall have a vacuum of not less than four inches. Canning shall be conducted in a sanitary manner and fish shall be canned according to sound commercial practice to produce an edible product.

5. SAMPLES: The seller warrants that the commodity actually delivered in the event of acceptance under this Offer of Sale will be equal to or better than the proof samples submitted.

6. INSPECTION: Fish shall only be packed during the time that a representative of the Food Distribution Administration or its designee is present and his decision as to quality, sanitation and edibility will be final. The cost of such inspection and of issuing of certificates of inspection shall be borne by FSCC except that there shall be deducted from the price named herein one cent (1¢) a case to cover normal inspection costs. The seller agrees to furnish samples necessary for the inspection of the product without charge to FSCC.

7. LABELING, PACKAGING AND MARKING: Cans. Cans shall be inside enameled unless otherwise directed by FSCC. If cans are manufactured from tin plate lighter than 1.25 hot dipped

plate the inside and outside of such cans shall be enameled. Cans shall be sound and clean, free from rust and serious dents.

**Labels.** Cans shall be labeled with labels approved by FSCC.

**Cases.** Cases shall be type V3c or V3s as described in Form FSC-1742-C, "Export Packaging Specifications".

**Marking.** Each case shall be marked to show the name of the seller, commodity, contract number, net weight of cans, and number of cans per case, and a legend which may be prescribed by FSCC.

**8. PRICE CEILING WARRANTY:** The seller represents and warrants that the price or prices of the commodity do not exceed any existing applicable maximum price or prices established by the Office of Price Administration. In the event the price or prices of the commodity, at the time of delivery thereof, exceed the then applicable maximum price or prices, the seller shall be entitled only to the amount of such established maximum and shall refund to the purchaser all moneys received in payment for such commodity in excess of such established maximum.

#### MISCELLANEOUS CANNED FISH OFFERS ASKED BY FDA

The FDA stated June 22 in Announcement No. FSC-1531--Miscellaneous Canned Fish--that it contemplates purchases, through the FSCC, of miscellaneous Canned Fish and that offers for the sale of such fish may now be submitted. Canned River Herring and those species of fish to be delivered to Government Agencies under Food Distribution Order No. 44, should not be offered under this announcement.

Until further notice offers may be submitted in an original and four (4) completely executed and signed copies on Offer of Sale, Form SCP-1531 so as to be received by the Fish Products Division, Special Commodities Branch, Food Distribution Administration, Washington 25, D. C., on or before 11:00 a.m. Eastern War Time, on the second and fourth Tuesdays of each month for acceptance in whole or in part, by telegram filed at Washington, D. C., not later than midnight on Friday next succeeding such dates.

Offerers are requested to submit a separate offer for each item and for each f.o.b. point or shipping point or to indicate clearly the species and quantity offered at each f.o.b. point or shipping point.

In preparing the offer form, it is requested that a monthly rate of delivery under the heading "Delivery Period" in Paragraph 1 be shown. Also the acceptance date should be inserted in the appropriate space under Paragraph 12.

Particular attention is directed to Paragraph 3 regarding the description to be attached. A brief description of the fish offered should be given, showing the method of preparing and quantitative measures. As acceptance will be based on samples, in addition to other factors, the offerer shall submit with each offer four cans of each item offered. These samples shall be submitted without cost to FSCC. Excerpts from SCP-1531 follow:

**2. DELIVERY:** The seller shall deliver Canned Fish offered herein, f.o.b. cars or trucks, at the option of FSCC, at \_\_\_\_\_ on \_\_\_\_\_  
(City and State) (Name of Railroad)  
at such times during the applicable calendar months specified above as directed by FSCC. provided we shall have three days notice prior to beginning any delivery.

**3. SPECIFICATIONS:** The fish shall be equal to or better than the samples submitted with this offer, and shall be prepared and canned under strictly sanitary conditions in accordance with the best commercial practice. Seller shall attach a brief description of the product.

All fish delivered hereunder shall conform in every applicable respect to the requirements of the Federal Food, Drug and Cosmetic Act as amended and of regulations pursuant thereto.

4. **INSPECTION:** Inspection of the fish will be made, prior to delivery, by the Food Distribution Administration or its designee. The cost of such inspection, including furnishing samples and issuing certificates of inspection, will be borne by the seller.

5. **LABELING, PACKAGING AND MARKING:** **Cans:** Cans shall be inside enameled unless otherwise directed by FSCC. If cans are manufactured from tin plate lighter than 1.25 hot dipped plate the inside and outside of such cans shall be enameled. Cans shall be sound and clean, free from rust and serious dents and shall be labeled with our regular commercial label.

**Cases:** Cases shall be Type V3c or V3s, as described in Form FSC-1742-C, "Export Packaging Specifications", unless otherwise directed by FSCC.

**Marking:** Each case shall be marked to show the name of the seller, commodity, species, contract number, net weight of cans and number of cans per case, and a legend which may be prescribed by FSCC.

6. **PRICE CEILING WARRANTY:** The seller represents and warrants that the price or prices of the commodities do not exceed any existing applicable maximum price or prices established by the OPA. In the event the price or prices of the commodity at the time of delivery thereof exceed the then applicable maximum price or prices, the seller shall be entitled only to the amount of such established maximum and shall refund to the purchaser all moneys received in payment of such commodity in excess of such established maximum.

#### PACK REPORT REGULATIONS MODIFIED BY FDA

It is important that the Food Distribution Administration know at the end of each week the quantity of fish packed by or for each canner during that week and at the end of the packing season the total pack of each canner during the season. As defined in Food Distribution Order No. 44, Amendment No. 1--the "canner" is the first owner of canned fish as it is produced.

The Food Distribution Administration prefers that each canner report his own pack. However, it is understood that this may become difficult in cases where one canner's fish is packed in the plant of another as, for example, in connection with the concentration program in the salmon industry. Under such circumstances a canner is permitted to delegate to another person the responsibility of reporting his pack. He may delegate this responsibility to the packer who is putting up his fish, or to an agent in Seattle or elsewhere.

A canner who wishes to designate another as his agent for pack reporting purposes should direct a letter to Mr. L. T. Hopkinson, Administrator FDO 44, Special Commodities Branch, Food Distribution Administration, stating the name and address of the agent so designated. The canner who has salmon packed in two or more canneries, not owned by him, may designate two or more agents for reporting purposes.

All pack reports, including those submitted through an agent must be filed in the name of the canner, that is, in the name of the person who owns the canned fish as it is produced.

#### PAYMENTS FOR CANNED FISH EXPEDITED IF FDA RULES FOLLOWED

It has been noted by the Food Distribution Administration that canned fish and shellfish packers have failed in some instances to deliver the exact quantity of canned fish listed on "Notice of Tender of Delivery" forms. Sellers should submit Tenders of Delivery only after lots have been inspected. The exact quantities ready for delivery should then be shown on the "Notice of Tender of Delivery".

Lots should be segregated in carload quantities in accordance with inspection certificates issued and Tender of Delivery submitted. This will provide for smoother operation and will prevent unnecessary delays in certifying claims for payment.

#### SALTED COD SUPPLIES ALLOCATED BY COMBINED FOOD BOARD

The United States Government announced on June 30, acceptance of a Combined Food Board recommendation under which exportable supplies of salted cod and related fish from 1943

catches in principal producing countries will be distributed to Allied and neutral importing countries according to a formal schedule of allocation shares. Acceptance for the United States was made by the War Food Administration. Acceptances of the recommendation also have been returned by the Governments of Canada, Newfoundland, and the United Kingdom.

Areas recommended for such shares include the Caribbean Islands, the Iberian Peninsula, Latin America, the United Kingdom, and the United States. The share to the United States will include all production by, or on behalf of, any of its citizens from the so-called Treaty Coast areas of Canada and Newfoundland.

Terms of the recommendation provide for the transfer of the fish at prices which will be uniform for comparable grades and types of product. The principal producing areas to be concerned with these arrangements are Newfoundland, Canada, Greenland, Iceland, St. Pierre, and Miquelon.

Owing to heavy current demand, an allocation plan for supplies of salted cod and related fish is regarded as essential to their most effective utilization. Salted fish is an important food staple in the diet of many countries and keeps relatively well under adverse conditions.

#### CANS PROVIDED FOR SEA HERRING AND PILCHARDS PACKED IN BRINE

Conservation Order M-81, as amended June 7, by the WPB clarifies or modifies certain provisions of the order. Cans made of 1.25 hot dipped tinplate are permitted for the first time for packing the following in brine: Atlantic Sea Herring, Pacific Sea Herring, and Pilchards. The manufacture of metal keys for opening cans, except as may be required for military purposes, is prohibited.

Exemptions to M-81 for the armed forces and other specified Government Agencies are amended to make it clear that these exemptions apply only to cans which are delivered, either packed or empty, to such agencies. Delivery is subject to an approved letter of intended delivery, or to a purchase order or contract with these agencies. Previously, some persons have felt that they could obtain cans for shipping a product used as a supply by a manufacturer simply because the manufacturer held a military contract.

Cans for packing any food or non-food product not listed on Schedule 1 or 2 are exempted from M-81 for the first time if the cans are required for packing a product for delivery to a ship chandler, marine distributor or marine operator. However, the product must be for maintenance, repair and operating supplies for a vessel. Application for authorization to purchase the cans must be filed on Form PD-300, with the Containers Division, WPB, Washington, D. C., Ref: M-81.

#### OVERTIME WAGE COMPENSATION NOT APPLICABLE TO FISH PROCESSING ON PACIFIC COAST

The Secretary of Labor on June 7 ordered that the provisions of Executive Order 9240, entitled "Regulations Relating to Overtime Wage Compensation", shall not apply to employees engaged in the processing of fish, including the canning and reduction thereof, and operations incidental thereto, in the States of Washington, Oregon, and California, and in the Territory of Alaska.

An application for exemption for the whole canning industry, including fish, was filed by the National Cannery Association but was denied by the Secretary.

#### THE COVER PAGE

The cover picture this month carries a reproduction of the second of the pair of posters executed for the Service by the Office of War Information to be distributed throughout the fishing industry. Stylized like the other, its background is unimportant, the theme all important. Every pound of protein which can be produced--fish and meat and every other--is fighting food, and we do need more of it, at home and for our men abroad. This poster is a reminder of that fact, for all fish producers. Copies of this poster and the one on



the May cover of Fishery Market News, may be secured in any quantity, free, by writing to Publications Office, Fish and Wildlife Service, Merchandise Mart, Chicago 54, Illinois.

#### INCREASING THE PRODUCTION OF OYSTERS AND OTHER SHELLFISH IN THE UNITED STATES

It has been shown that the potential productivity of shellfish bottoms is much greater than their present yield and that the decline in the production of oysters is due to lack of cultivation on public grounds, according to Dr. Paul S. Caltsoff, In Charge, Shellfishery Investigations, Division of Fishery Biology, in the Service's Fishery Leaflet 22, Increasing the Production of Oysters and Other Shellfish in the United States, issued in June.

The rehabilitation of depleted bottoms can be attained by adopting a system of management which will result in their development and permit long-continued utilization. Certain principles of such a system have been suggested to stimulate interest and focus attention on the urgent need for modifying obsolete and inefficient methods of administration of the oyster fishery.

The management of shellfishery resources is a state problem that should be solved separately by the citizens of the various states through their legislative bodies. Action should be prompt as our present system, or lack of one, is leading to the gradual depletion of our valuable shellfish resources. However, it is certain that production can be materially increased by following certain basic principles of cultivation and management.

Fishery Leaflet 22 may be obtained upon request, without charge, from the Fish and Wildlife Service, Merchandise Mart, Chicago 54, Illinois.

#### WHOLESALE AND RETAIL PRICES

Wholesale prices gained only .3 percent in the four-week period ending May 15, according to preliminary information furnished by the Bureau of Labor Statistics. This brought the index to 103.8 percent of the 1926 average. The increase was largely accounted for by further increases in prices of farm products and foods, principally fresh fruits and vegetables.

Retail costs of food rose 1.7 percent in the month ending May 18 and increased the total cost of living for city workers by 0.8 percent. There was a decrease, during the month, of 2.6 percent in prices of fresh and canned fish and 5.0 percent in fresh and frozen fish.

#### Wholesale and Retail Prices

Item	Unit	Percentage change from—		
<u>Wholesale: (1926 = 100)</u>		<u>May 15, 1943</u>	<u>April 17, 1943</u>	<u>May 16, 1942</u>
All commodities	Index No.	103.8	+0.3	+ 5.4
Foods	do	110.2	+1.7	+12.2
		<u>May 1943</u>	<u>April 1943</u>	<u>May 1942</u>
<u>Fish:</u>				
Canned salmon, Seattle:				
Pink, No. 1, tall	\$ per dozen cans	1.970	0	-11.2
Red, No. 1, tall	do	3.694	0	- 6.2
Cod, cured, large shore, Gloucester, Mass.	\$ per 100 pounds	12.000	+ 3.2	+14.3
Herring, pickled, N. Y.	\$ per pound	12.0	0	+20.0
Salmon, Alaska, smoked, N. Y.	do	35.0	0	0
<u>Retail: (1935-39 = 100)</u>		<u>May 18, 1943</u>	<u>April 20, 1943</u>	<u>May 12, 1942</u>
All foods	Index No.	143.0	+1.7	+17.6
<u>Fish:</u>				
Fresh and canned	do	201.7	-2.6	+33.7
Fresh and frozen	\$ per pound	31.0	-5.0	+41.1
<u>Canned salmon:</u>				
Pink	\$ per pound can	24.0	+3.0	+10.1
Red	do	41.4	+0.5	+ 3.5

**INDEX OF FEDERAL CONTROLS PERTINENT TO THE FISHING INDUSTRY**  
(Effective During May 1943)

<u>Title</u>	<u>Series*</u>	<u>Action</u>	<u>Effective on May</u>	<u>May FMN Citation</u>
Containers	M-81	WFA to administer WFB orders M-104, 200, 221, 255; L-103, 197, 232, 239, & P-140	1	10
	L-239, Am., Am.1	Removes restrictions on manufacture of paper boxes for packaging frozen foods	8	-
	(WFB)	Imposes no restrictions on printing on bags, sacks	20	-
	M-313	Covers allocation of shipments of cylindrical fiber shipping drums	21	-
	MFR-382	Sets ceilings at 7/1/41 levels for glass	27	-
	P-140, Am.	Raises preference rating for certain procurements	28	-
	MFR-30, Am.4	Includes "jute", double-lined and 100% kraft	28	-
	(M-255, Int.)	Indicates Form FD-835 to be used for purchase of new steel drums	29	-
Cordage	(M-36	Defines end uses permitted after manufacturers sales	3/31	-
	84		4/14	-
Deferment	(SS)	Orders essential industry employers to file Form 42B	6	-
	(SS)	Concerns "replacement schedules" on 3 million "necessary men"	18	-
	Reg.-5	Covers appeal procedure from WMC action	22	-
Distribution, food	CMF-5, Sch.1, Int.	Preference rating AA-1 if manufacturing principal operation	28	13
Feeds, mixed	MFR-378	Revises r. markup provisions of price ruling	8	-
Fillets, dried, s.fish	(FDA)	Invites offers for sale	6	-
Fish, s., smoked, pickled	(FDA)	Invites offers for May, June delivery	4/29	26
Foods, processed	RO-13, Rev.S., Am.4	Sets May w. "allowable inventory factor" at 3	2	-
	Am.23,		25	-
	Am.30	Permits processors to sell others imports	-	-
Fuel	(OPA)	Denies rations for all but commercial fishing	13	-
	PAO-1, Am., Int.	Provides gasoline & diesel oil for fishermen	29	12
	(ODF)	Permits supplementary rations to fish truckers	30	-
Lead	M-38	Prohibits use for ballast or keels	26	-
Manpower	(WMC)	Sets up regional stabilization plan	15	-
Materials	(WFB)	Permits \$500 limit on field processed FD-1A applications	8	15
	CMF-1, Int.6	Covers orders for class-A products without accompanying allotment of controlled material	10	-
	CMF-3, Am.	Sets 6/30 as date to end use of allotment numbers as up-rating device	14	-
	(Int.1)			
	Dir.1, Am.	Places rated orders of dealers, distributors, jobbers on par with allotment numbers	15	-
	CMF Reg.8, Am.	Permits allotment rather than directive procedure in certain cases	20	-
	CMF-5, Int.7	Exempts food distributors from order	27	-
	CMF-4A	Applications required to build fishing craft	-	10
Moss, sphagnum	Sup.O.-45	Exempts from price control	1	-
Nets	MFR-354, Am.2	Affects copper sulphate ceilings	17	-
Oil	RFS-53, Am.25	Sets ceiling for hydrogenated fish oil fatty acid	3/20	15
Packers	FDG-44.1	Requires weekly report on '43 seasons	6	-
Packing cases	(FDA)	Announces necessity for certain type for pilchard, mackerel	28	32
Rationing	GEO-5, Am.19	Gives fishing boats "point working capital"	10	-
	(OPA)	Defines "fisherman" for fishing vessel computations	13	13
	RO-5A, Am.	Covers maintenance, repair, supplies for fishing vessels	15	-
	RO-16, Am.27	Allots extra points for fishermen	29	14
	GEO-5, Am.22	Permits supplemental allotments of certain foods to institutional users	29	-

\* For abbreviations, see similar Index, May issue Fishery Market News, p. 34.

<u>Title</u>	<u>Series*</u>	<u>Action</u>	<u>Effective on May</u>	<u>May FMI Citation</u>
Rationing	RO-16, Am. 32	Extends to July, permit to retailers to make emergency reductions in point values to prevent spoilage losses	29	-
Refrigerators	L-38, Am.	Covers technical changes in order controlling production and delivery	20	-
	Am. 1	Sets higher rating for maintenance & repair	28	-
Rosefish	(CPA)	Fixes prices at 3-3/4¢ per lb. at cap-log	21	18
Salmon, canned	(FDA)	Announces offers for sale of canned fish	25	30
Codfish, s.	MPR-384	Sets cents-per-pound ceilings	15	27
Sea herring, alewives, Atlantic	MPR-396	Sets ceilings at canner level in line with those on Maine sardines	29	29
Services, Commodities	MPR-165, Am., Am. 22	Deletes "special circumstance" provision	8	-
Soups, juices, broth	RO-16, Am. 18	Excludes canned products from rationing	2	-
Stoves	(CPA)	Exempts heating and cooking equipment designed for fishing vessel use	14	-
Transportation	GMPR, Sup. R. 14, Am. 175	Covers ceilings on pick-up, delivery services for rail, motor, and water lines	20	-
	ODT-17, Am. 3	Limits w. and r. deliveries of fish	27	12
Tuna-like species	MPR-299, Am. 1	Revises schedule of prices canners' ceilings	21	-

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## CONTENTS, CONTINUED

FRESH FISH TRADE

May New Bedford landings up .....	22
New England vessel landings in April 23 percent below a year ago .....	22
New York salt-water receipts in May 17 percent above a year ago .....	23
Chicago fish receipts reach all-time high in May .....	23
Gulf production during first 4 months in 1943 under last year .....	24
April fish receipts at Seattle 8 percent above last year .....	25

FROZEN FISH TRADE

Frozen fish stocks drop to 21 million pounds--new low for recent years .....	37
Freezings of fishery products far less than year ago .....	41
Boston cold-storage holdings at end of May 64 percent under year ago .....	41
May 27 cold-storage stocks in New York 34 percent under year ago .....	42
Chicago cold-storage stocks one-half those of year ago at end of May .....	42
Canadian cold-storage holdings 14 percent less than year ago .....	43
Canadian freezings of halibut during May 38 percent below year ago .....	43
Canada orders 50 percent of halibut frozen .....	44

CANNED FISH TRADE

California tuna pack shows large gain over 1942 .....	44
Gulf shrimp pack 13 percent under previous season on May 29 .....	45

STATISTICAL SUMMARY

Wholesale and retail prices .....	63
Fishery trade indicators .....	66
Trends of fishery trade .....	Inside back cover

## FISHERY TRADE INDICATORS

(Expressed in Thousands of Pounds)

Item	Month	Latest month	Same month a year ago	Previous month
<b>FRESH FISH LANDINGS</b>				
Boston, Mass. ....	April	15,211	26,375	13,186
Gloucester, Mass. ....	do	10,048	11,298	8,142
Portland, Maine.....	do	1,758	2,251	1,255
Boston, Gloucester, and Portland:				
Cod.....	do	6,180	8,970	5,052
Haddock.....	do	13,662	17,627	8,491
Pollock.....	do	683	1,911	778
Rosefish.....	do	4,489	8,991	6,670
<b>FISH RECEIPTS, CHICAGO<sup>1/</sup></b>				
Salt-water fish.....	do	1,811	1,104	1,303
Fresh-water fish.....	do	3,971	3,304	3,688
Shellfish, etc. ....	do	563	587	344
By truck.....	do	1,815	2,640	1,166
By express.....	do	2,414	1,430	1,886
By freight.....	do	2,116	924	2,282
<b>COLD STORAGE HOLDINGS<sup>2/</sup></b>				
New York, N. Y.:				
Salt-water fish.....	May	2,440	3,719	1,359
Fresh-water fish.....	do	946	1,184	955
Shellfish, etc. ....	do	494	971	280
Boston, Mass.:				
Salt-water fish.....	do	2,919	8,746	1,063
Fresh-water fish.....	do	8	10	10
Shellfish, etc. ....	do	352	418	121
Chicago, Ill.:				
Salt-water fish.....	do	792	1,405	763
Fresh-water fish.....	do	809	2,278	958
Shellfish, etc. ....	do	269	685	212
Unclassified.....	do	462	262	90
United States:				
Cod fillets.....	do	516	2,357	434
Haddock fillets.....	do	877	5,703	1,285
Halibut.....	do	1,135	3,275	1,510
Mackerel (except Spanish).....	do	512	904	2,014
Croakers.....	do	76	1,577	88
Rosefish fillets.....	do	352	3,306	686
Salmon.....	do	872	2,733	1,698
Whiting.....	do	1,094	1,534	2,672
Shrimp.....	do	1,114	4,566	1,938
New England, all species.....	do	2,808	12,619	3,946
Middle Atlantic, all species....	do	5,175	12,584	5,676
South Atlantic, all species.....	do	1,212	3,393	1,346
North Central East, all species. do		4,447	11,763	7,584
North Central West, all species. do		1,284	2,368	2,206
South Central, all species..... do		1,135	2,735	1,788
Pacific, all species.....	do	5,166	8,794	6,671

1/ Includes all arrivals as reported by express and rail terminals, and truck receipts as reported by wholesale dealers including smokers.

2/ Data for individual cities are as of the last Thursday of the month, except those for Boston which are for the last Wednesday of the month. Data on United States holdings by various species and by geographical areas are as of the first of the month for both the "Latest month" and "Previous month", but are as of the 15th of the month for the "Same month a year ago".

Note:—Data for the latest month are subject to revision.



